

# THE NATIONAL PROVISIONER

FEBRUARY 5 • 1944

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making the entire machine rigid and fool proof for assembly. The motor is mounted on heavy steel base plate and arranged with double strand roller chain drive. The safety device used on throw-in and throw-out cradles precludes the possibility of jamming clutches. It is equipped with a double bearing clutch, an *exclusive* RUJAK feature. Depend on a RUJAK Dehairer to do a big job in the most efficient, dependable and profitable way!

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**Write for Full DETAILS and PRICES!**



*The* **JOHN J. DUPPS CO.**  
C I N C I N N A T I • O H I O

# THE NATIONAL PROVISIONER

Volume 110

FEBRUARY 5, 1944

Number 6

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## Meat and Gravy

An OPA official at Seattle, Wash., spent two months fattening up a porker he had won at a drawing in contemplation of having a feast, but when the time came to slaughter it he decided to take a peek at OPA regulations. Investigation revealed that to have the pork dinner he must either be a farmer or surrender sufficient ration stamps. Colleagues suggested that he teach the pig how to bark and classify it as a household pet. After contemplation, the hapless official gave the animal to a farmer. Which just goes to prove that you can't have your pig and eat it, too.

★ ★ ★

Police recently reported the arrest of two Negroes caught stealing hams from a large Cincinnati packing plant, following a four-hour vigil by two detectives who employed "Sherlock Holmes" methods. Discovering two smoked hams concealed in a hog pen, the detectives attached a string to the pen gate and ran it along the ground to a shed, where they tied a rag to the end of the string and placed it on the floor. When the officers saw the rag move they burst from their hiding place and nabbed the culprits.

★ ★ ★

The question whether hogs are "ambi-scratchers" was entertainingly discussed in the popular column, Three Rivers Doings, edited by Chet Shafer, which appears in the *Chicago Journal of Commerce*. One Dilly Dillenbaugh affirmed that the left leg of a hog is the tenderest, because a hog does most of its ear-scratching with its right hind leg. But Mont Kennedy declared that a hog can scratch his left ear just as good with his left hind leg as he can his right ear with his right hind leg.

★ ★ ★

A lady standing in line outside a butcher's shop in Lewes, England, commented upon her country's good fortune in the matter of food after four years of war, and lashed the grouse with comments about "those poor boys in the awful mud in Italy," and "those poor Russians." When, however, she arrived at the counter she said to the butcher: "What, mutton again? It's about time had some beef." Seems she had plenty of the latter, all right.

★ ★ ★

Visking Corporation, manufacturer of cellulose casings, is among the firms manufacturing a new type of plastic covering which protects rifle against rusting caused by salt water and spray.



# Gair by Air



One half million planes will be in active service by

1950, reports the Civil Aeronautics Adminis-

tration, and predicts that the cargoes of

the future will go by air—Gair con-

tainers have proven to be ideal where

weight is the first consideration

... Consult our engineers

Robert Gair Company, Inc.

New York—Toronto

Write for comprehensive  
booklet "AIR CARGOES."

Save Waste Paper

for War Production.

SHIPPING CARTONS • BOXBOARDS • FIBRE & CORRUGATED SHIPPING CONTAINERS



**GAIR**

Give Your Liver Sausage Sales-Appeal  
with

## Armour's Sewed Casings

Sales-appeal starts with eye-appeal . . . and that's why Armour's Sewed Casings are your wise choice.

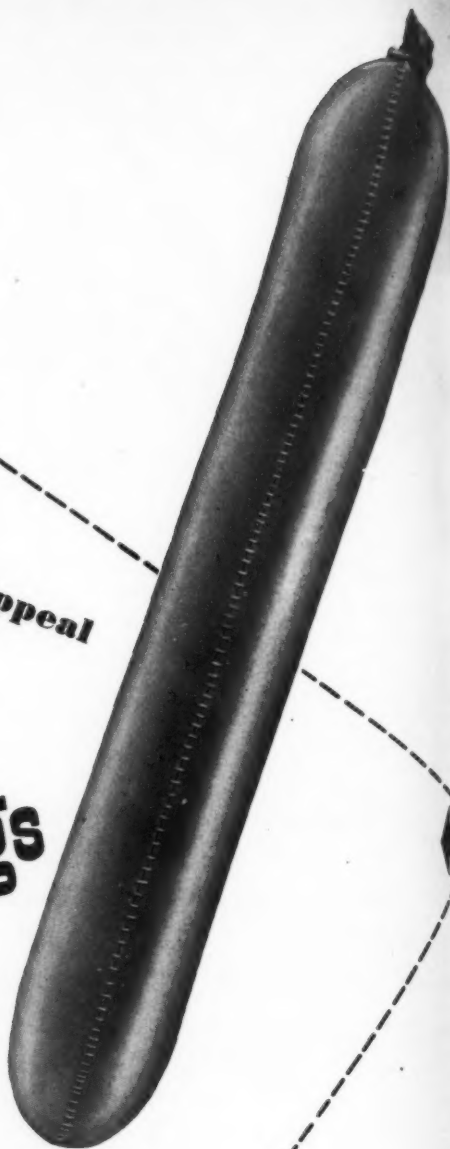
For these clear, white casings dress up liver sausage . . . make it *extra*-inviting to customers, at first glance!

But that's only half the story. Armour's Sewed Hog Bung Casings keep your sausage as fresh and tasty as it looks! Seal in the rich goodness longer . . . so customers always get your product at its best!

There's a wide variety of Armour's Sewed Casings . . . uniformly graded for size, free from imperfections. You'll find the answer to your liver sausage casing problems when you order Armour's. And you'll be giving your product the eye-appeal that means added sales-appeal!

**ARMOUR AND COMPANY**

*If you are making sausages for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.*



# HOW ABOUT Post-War Planning

### III.

ONE meat packing company says that it views its post-war planning activity as merely the acceleration of its pre-war planning.

William D. Todd of Geo. A. Hormel & Co., coordinator of Hormel activities along this line, recently told the Grocery Manufacturers of America:

"Post-war planning is just the ordinary kind of planning which prudent people always do—that is, they try to think before they are forced to act. The only reason we call it post-war planning instead of just ordinary planning is that we all recognize that the end of the war will bring real changes into the lives of more people more suddenly than ordinarily happens."

Agreeing with Mr. Todd that management had better start now to do some plain and fancy guessing as to what those changed circumstances will be," let us see whether there are some methods by which the "guessing" can be based on a practical basis. The second article of this post-war planning series, which appeared in THE NATIONAL PROVISIONER of January 29, discussed the planning objectives and system employed by John Morrell & Co.

According to Mr. Todd, the Hormel company is using the following approach:

"A planning and coordinating division has been set up and charged with the responsibility of originating and developing projects and for spurring division heads and committees who will have to carry out the details. (The planning division organization chart is on page 8.) First, the most careful possible estimates were made, division by division, throughout the company, of probable employment in each of the three years following the war. These data, with figures on current employment, are set up on a Job-Graph (see page 8). We feel that for five years after the armistice the food business will be called upon to produce a greater volume of product than it is now producing in order to rehabilitate virtually the rest of the world.

"We think this will take five years, but to be conservative we decided to use three years. We feel that while our industry is doing this job the durable goods industry will be converting. Whether you agree with this thinking or not, or the policy, it is our studied opinion that this is about what will happen.

"This Job Graph is kept up to date each week; after

### WICKARD SURVEYS POST-WAR OPPORTUNITIES AND TASKS

SECRETARY OF AGRICULTURE CLAUDE R. WICKARD surveys the meat industry's post-war opportunities and responsibilities in a special article which will be published in the February 12 issue of *The National Provisioner*.

If post-war national income can be maintained at a level considerably above that of the pre-war years, says Secretary Wickard, meat-hungry consumers will provide the industry with the strongest market in its history. While livestock numbers are now high in relation to pre-war experience, they are not and would not be too large for a 140- or 150-billion dollar annual national economy.



C. R. WICKARD

Part of the meat and livestock industry's post-war planning, the Secretary points out, should be aimed at making more and better meat available to consumers at lower cost. The Secretary also discusses our responsibilities abroad, export possibilities and other factors which packers should consider in planning for the future.

This exclusive article by Secretary Wickard will be the fourth in the *Provisioner's* current series on post-war planning.

completing it we began the search for ways and means of increasing these estimates. In general that meant looking for new and bigger opportunities for the company to market its meat products, which in turn can mean more and better jobs in our company. The planning committee studied—and continues to study—such problems as development of new products, opening of new sales outlets, better use of waste materials, etc. When we come upon a project that seems to offer good possibilities, that project is referred to the appropriate department of the company for processing.

"In considering a new product, for example, such suggestions as materials, machinery, building, distribution, and manpower are all involved. Under the heading of

distribution, consideration is given to sales quotas, consumers, equipment, advertising, and as to the product itself, matters of patents, prices, and packaging are looked into and complete market analyses—consumer, competition, etc. Then the reports go back to the planning committee.

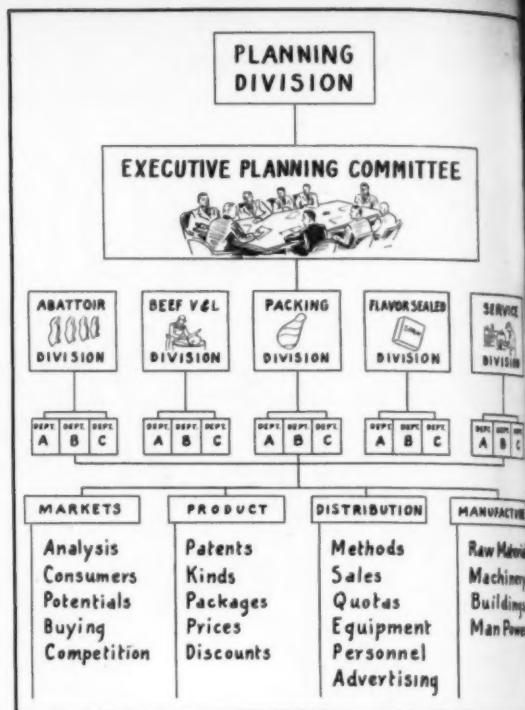
"If the committee decides favorably we place the project under what we call 'Operating,' and it is kept alive and developed against the day when it will be put into effect. A project disapproved by the committee is not permanently dead, but is added to the list of 'projects pending,' because what seems not feasible today may appear practical six months hence. In some cases even the names of workers on future projects and where they are to come from are specified. The reason for this is that you will be nearer right if you do it this way, and we fully realize that when the time comes there will probably be many changes.

"The planning committee is scheduled to meet on Wednesday of every second week. In the meantime, short reports are accumulated on each operating project every Friday; a summary goes to the executive committee each week.

"We are basing our planning on the conviction that the readjustments which will come with the peace present practical problems, the solution of which will come from the same kind of teamwork, and the same calibre of thinking and planning by the same people who were able to convert a civilian industry overnight into a gigantic war production machine. We have employed no dreamers nor theorists to weave a magic carpet. No attempt is being made to outguess or to 'master mind' the postwar situation.

"As we see it, the job is one of thoroughly examining our practices and products of the past and present, taking an inventory of the new tools, materials and methods which have come with a war-time progress and learning to use them to the best advantage, reorganization of plant and equipment while reduced war-time volume of some of our regular products made such changes practical and possible, keeping ourselves abreast of social and economic changes and improving our policy as to personnel and organization with a view to improvement, wherever possible, and to absorb our share of post-war employment responsibilities.

"The actual mechanics of our method, outside of the simple structure of our organization, is referred to as the



#### HOW HORMEL IS SET UP FOR PLANNING

"project method." This is simply a method of outlining our objectives in a meticulous manner—in other words, blueprint or road map. The project outline is as follows:

##### PROJECT TITLE:

Sub-project Titles

- 1.
- 2.

##### DATE OF INITIATION:

##### IMPORTANCE:

##### OBJECTIVES:

- 1.
- 2.

##### RESUMÉ OF PREVIOUS INVESTIGATION:

##### METHODS OF PROCEDURE:

- 1.
- 2.

##### PERSONNEL:

##### BUDGET:

"We feel that by such a method of orderly procedure our chances of obtaining the desired results are better. We find that when a person, a division or a department is required to outline a project as illustrated by this chart, the thinking and plans materialize quicker in a more satisfactory, organized manner. When a project is written up in the prescribed form, copies are made for each member of the executive committee, which likewise keeps them informed and interested."

#### GEO. A. HORMEL & COMPANY JOB GRAPH

Division	1/1/44	194X	194Y	194Z
Abattoir . . . . .	1183	1170	1170	1170
Beef-Veal-Lamb . . . . .	510	485	572	605
Packing . . . . .	1216	1013	956	843
Flavor Sealed . . . . .	611	444	361	334
Service . . . . .	447	424	424	424
Other . . . . .	1486	1515	1515	1515
On Leave . . . . .	1379			
Total . . . . .	6832	5051	4998	4891
Jobs So Far . . . . .		579	579	579
Jobs To Go . . . . .		1202	1834	1941

#### INDUSTRIAL RELATIONS

Trends in wartime training and reemployment of war veterans will be among the subjects discussed at the American Management Association's conference on industrial relations, to be held Febru-

ary 9 to 11 at the Palmer House, Chicago. Harvey Ellerd, director of personnel, Armour and Company, will be chairman of a panel discussion which will cover topics on the rehabilitation services for veterans, seniority considerations, attitudes of ex-service men

and many important problems that will confront management. Other principal speakers will include Carroll R. Daugherty, director of wage stabilization division, WLB; Hon. Ralph A. Bard, assistant secretary of the Navy, and Burleigh B. Gardner, University of Chicago.



# Current Status of Beef Price Cases in Emergency Court of Appeals

By C. B. HEINEMANN, JR.

Washington Representative  
The National Provisioner

## I.—CASES INVOLVING SALE OF BEEF TO THE ARMY

WHEN the Emergency Price Control Act of 1942 was passed by Congress, it contained a section (section 204) creating an Emergency Court of Appeals and describing the procedure whereby any person aggrieved by denial of his protest to OPA might secure appropriate relief from the emergency court.

Several cases involving beef prices have been brought before this court by various meat packers in an attempt to obtain relief from denials of protests by the Office of Price Administration. A study of the cases brought before the court shows that they fall in distinct classes. The cases will therefore be treated in this article and a later one under headings appropriate to the type of case involved.

Armour and Company has been the only complainant before the court in cases involving sales of beef to the Army.

Armour's first complaints (given docket Nos. 26, 27, and 28) showed figures by which the firm's cost of production for Army type beef carcass exceeded the prices which they were allowed to collect from the Army by substantial amounts. In docket No. 26, for example, involving 864,025 lbs. of carcass beef, Army Grade C, the company showed a loss of \$1.92 per cwt. on an f.o.b. Chicago basis, or a total of \$116,589.28.

### Forced to Sell to Army

In these complaints, it was alleged that the beef was delivered to the Army under A-10 priority ratings. Armour alleged, in other words, that the firm was given no option; and that whereas other beef packers could process the beef and sell through civilian channels in order to avoid losses, Armour was forced to sell this carcass beef to the Army at a direct and substantial loss.

Among other things, it was asserted in these cases that the prices set on this Army beef would discourage beef production generally.

Docket Nos. 26, 27, and 28 were consolidated by the court for hearing and disposition. In the concluding paragraphs of its decision on the case (Armour and Company v. Brown, 137 F (2d) 233) the court said:

"In view of the foregoing, we think that the orders denying the protests should be set aside and that the three proceedings should be remanded to the Administrator for further consideration by him directed more concretely to the narrow issue involved, namely,

whether the maximum prices established by Maximum Price Regulation No. 169 impeded or threatened to impede the production of the commodities in question, and if so, what measure of relief is appropriate under the applicable adjustment provision. If, upon such further consideration, the Administrator should again enter orders denying the protests, in whole or in part, complainant, if it deems itself to be aggrieved thereby, will be entitled to file fresh complaints in this court under § 204 (a) of the Act.

"The orders dated February 13, 1943, March 6, 1943 and March 8, 1943, denying the protests in Nos. 26, 27 and 28, respectively, are set aside, and the three cases are remanded to the Administrator for further proceedings in conformity with this opinion."

Further complaints filed by Armour and Company, given docket Nos. 48 and 65, similar in nature to those described above, were dismissed without prejudice on stipulation of the parties showing that OPA had vacated its orders in these cases to proceed in conformity with the opinion of the Emergency Court of Appeals in Dockets 26, 27, and 28.

Further proceedings were then held before the Office of Price Administration in compliance with the decision of the Emergency Court. In the course of these proceedings, the Administrator put forth the argument that Armour and Company is engaged in an integrated, multi-product business; that it derives from the slaughter of cattle not only dressed carcasses, but also many profitable by-products; that Armour's losses on carcass beef were really bookkeeping losses such as it had usually borne prior to price control; that Armour, merely for the sake of eliminating such bookkeeping losses, would not be likely to discontinue the slaughter of cattle so long as its overall profits on the related operations continued at a satisfactory level.

Certain data in support of the above arguments were incorporated into the record by the Administrator, and he granted Armour 30 days in which to introduce rebuttal evidence. Armour refused to file such evidence on the grounds that the Administrator, in calling for evidence on the issue as above summarized, was not proceeding in accordance with the opinion of the court in Dockets 26, 27, and 28. The Administrator thereupon denied the protests.

Armour then filed with the Emer-

gency Court of Appeals a new complaint, given docket No. 96, including all the items which had been involved in its previous complaints. In addition to the complaint, Armour filed a motion asking the Emergency Court to issue an order directing the Administrator to proceed in accordance with the mandate of the court and to grant the relief sought by the complainant in its various protests.

In a decision on Armour's motion made on December 14, 1943, the Emergency Court said:

"The concluding paragraphs from our earlier opinion, quoted above, clearly enough indicate that we did not order the Administrator to grant the substantive relief demanded in the protests. The proceedings were recommended to him for further consideration focussed more sharply on the issue as we formulated it. At the present stage we are not called upon to decide whether the Administrator was justified in denying the protests. It is enough to say that under our mandate the argument which he advanced upon reconsideration of the protests was open to him to make. Its merits will be considered by us when Armour's new complaint comes before us for hearing.

### Writ of Mandamus Denied

"Since Armour failed to offer rebuttal evidence before the Administrator due to its misunderstanding of the effect of our previous opinion, we shall regard such failure as excusable and will entertain an application by Armour, if it is so advised, for leave to introduce additional evidence, under Rule 18.

"The motion for an order in the nature of a writ of mandamus is denied."

Armour and Company, after the above decision had been rendered on its motion, applied for and received additional time to file its rebuttal evidence with the Office of Price Administration. This evidence is to be submitted to OPA on or before March 1, 1944.

Up to the present time, the only decision made by the Emergency Court of Appeals is that the Administrator should further consider whether or not the maximum prices established by MPR 169 impede or threaten to impede the production of beef, and if so, what relief is appropriate.

It is assumed that further evidence will be submitted to OPA by Armour and Company, and that OPA will then issue its ruling on the various protests involved. Whether or not the matter will again come before the Emergency Court of Appeals depends upon the nature of the Administrator's decision.

## AMI Ration Group and OPA Discuss Lard, Farm Meats

A number of important aspects of the meat rationing program were discussed last week at a meeting of the Institute's special committee on rationing methods, held at the request of the Office of Price Administration and attended by OPA officials John J. Madigan, Charles S. Beneker, of the meat branch, food rationing division, Washington, D. C. and J. L. Pantier, regional meat specialist of the regional OPA office at Chicago.

Specific attention was called by the rationing committee to the inappropriate action taken by the OPA in raising point values on lard, and to the serious problem of sales of meat by farmers without points. OPA officials assured the committee that they had done everything possible to avoid increasing point values on lard, but indicated that consumers consistently have been getting more lard than was allocated to them by the War Food Administration. They declared that an effort had been made to secure WFA cooperation in increasing lard allocations temporarily to avoid the necessity of raising point values, but that WFA officials had not seen fit to take such action.

OPA representatives also stated that they recognize the serious problems resulting from the sale of farm-slaughtered meat without points, and that a concentrated drive is now under way to get district OPA offices and local

ration boards to take action to correct this situation. Each of the 96 district OPA offices has been instructed to send a letter to all farm slaughterers in its district pointing out the requirements under Ration Order 16 and requesting the completion of proper accounting forms and reports.

One of the questions raised was whether, when the new token plan goes into effect on February 27, primary distributors will be required to collect tokens from retailers. The informal answer was that the regulation is that primary distributors and wholesalers will not be required to collect any greater number than nine (9) tokens on any transaction. Gummed sheets will be provided that will hold 25 ten-point stamps. A stamped envelope cannot be used unless there are at least 250 stamps in the envelopes. In other words, any transactions calling for the payment of points under 2500 points will be handled by using gummed sheets, actual stamps, or tokens, but in no case will a primary distributor or wholesaler be required to accept more than 9 tokens.

## Packinghouse Union to Ask for Wage Increase and for Get-Ready Pay

A flat 10-cent an hour wage increase, uniform job classifications and payment to the worker for time spent in preparing for his daily job will be among the major demands which the United Packinghouse Workers of America (CIO) will present to the War Labor Board at a national hearing in the near future, according to Lewis J. Clark, international president of the union.

President Clark said the demands were drawn up at a recent executive board meeting in Chicago. The hourly wage increase of 10c is necessary to eliminate the inequalities between meat industry wages and those in other essential war industries, as well as to compensate for the rise in living costs, Clark explained. He said the packing industry's average wage rate, exclusive of overtime, is 81.57c per hour.

Establishment of job classifications and evaluations on a uniform, national basis is needed to remove inequalities within the industry, he continued. This would mean the same pay rates for men and women, or equal pay for equal work, he said.

Clark said the demand for payment for time spent in preparing for a day's work is based upon the fact that in the packing industry many operations involve such preparations as changing clothes and sharpening knives. The union also is demanding that packing companies furnish their workers with necessary tools and clothing.

Another major union demand to be presented for WLB consideration is that the present 32 hour a week minimum work guarantee be increased to 40 hours.

## Hotel House Quotas, Wholesalers' Markup in MPR 169 Adjusted

By Amendment 36, effective February 3, OPA has revised the provisions of MPR 169 which relate to sales by all suppliers of fabricated beef and veal cuts to purveyors of meals. The amendment deals with permissible quotas for sales to purveyors of meals other than government war agencies, with sales to consumers and with the permissible 75c per cwt. additional fee above established maximum prices for all wholesalers. Changes are as follows:

1.—Hotel supply houses and other establishments selling or delivering fabricated meat cuts, ground beef and miscellaneous beef items or boneless and miscellaneous veal cuts to purveyors of meals, other than the WSA and contract schools, now must determine their permissible quota for such sales by reference to 90 per cent of their sales or deliveries by weight of beef, veal, lamb and mutton (not including canned meats, variety meats and edible by-products) and/or sausage and similar products of beef, veal, lamb and mutton to purveyors of meals other than government war agencies in the period September 15, 1942—December 15, 1942.

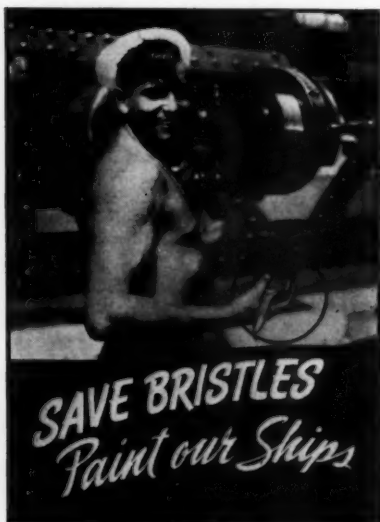
This base period is the same as that previously used in the regulation, but the basis for determining the quota has been changed. Previously this was done by reference to 70 per cent of the total volume by weight of all meats, variety meats, edible by-products, sausage and other processed meat items so sold.

2.—Regional offices now are authorized to adjust quotas where it is shown that they do not reflect seasonal demands. This takes care of such situations as would arise with resort hotels.

3.—Regional offices are further authorized to establish quotas for sellers in special circumstances where it is demonstrated that a critical shortage of meats exists in the market area because of the cessation or suspension of business of a hotel supply house. This authority is circumscribed and the regional office's actions are subject to review by OPA.

4.—For the first time, hotel supply houses which historically made sales to ultimate consumers can continue such sales. This previously had been prohibited. The change came after strong industry representations that the prohibition interfered with normal meat distribution.

5.—The amendment also permits a wholesaler to obtain the 75c per cwt. premium on sales of all beef and veal items in which he customarily deals. (This premium, instituted when OPA eliminated previous provisions with respect to wholesalers' quantity discounts, had been limited in applicability to sales of beef or veal carcasses or wholesale cuts.) It now seems advisable, OPA said, to make it generally applicable to any other meat item in which the wholesaler customarily deals.



BRISTLE SALVAGE POSTER

This new poster, measuring approximately 20 x 27 inches and printed in black, dark green and red, was issued by Lactona, Inc., St. Paul bristle processing firm, to stimulate the collection of domestic hog bristle. Designed to emphasize the importance of bristle in the war effort, the poster is being sent to numerous meat packing plants.

# BACK UP LARD PROMOTION BY \_\_\_\_\_

## ARTICLE V

### Lard Processing Methods

**B**Y TURNING out good quality lard, every packer, large or small, can make a contribution to, both the immediate and long-time success of the American Meat Institute's current lard advertising program.

Certain fundamental principles govern the production of quality lard. By following them carefully, any packer can turn out a good product that will win and retain consumer acceptance. These principles are set forth in a series of articles prepared by the American Meat Institute, which are being published each week in *THE NATIONAL PROVISIONER*. The first four articles in the series appeared in the four preceding issues.

The fifth article, in question and answer form, deals with the question of lard processing methods:

1.—After lard is rendered, how is it disposed of?

It may be stored for future processing or sale; or it may be processed or sold immediately.

2.—If lard is to be stored, what should be done to it?

The worst enemies of lard in storage are moisture and fine scrap from the tissues. Special care should be taken to see that the lard is thoroughly settled. It should never be put in storage directly from the rendering tank.

3.—If lard is not to be put in storage, how should it be handled?

Rendered lard may be treated in one of three ways. It may be 1) Bleached, filtered, and packaged, 2) filtered and packaged or 3) packaged (after settling).

4.—Why is lard bleached?

Lard is bleached to make it whiter

and to free it from solid particles.

5.—Does bleaching affect the quality of the lard?

It certainly does. It is impossible to bleach lard without lowering its keeping quality.

6.—How much harm is done to the keeping quality of lard by bleaching it?

It all depends on the way the bleaching is done. Probably the biggest factor is the amount of bleaching material used. You can see in Chart 1 (here-with) how important this is.

7.—How much fuller's earth should be used to bleach lard?

Lard bleaches very readily. Do not use any more earth than is absolutely necessary. Experiment until you find the smallest amount that will bleach your lard satisfactorily. Usually 0.10 to 0.15 per cent will be sufficient. It is good practice to weigh the earth. Unless this is done you may use too much. Establish a minimum color standard and bleach to this standard. Some lots may need no bleaching at all. It takes a big difference in the color of the melted sample to be noticeable in the chilled product.

8.—Is fuller's earth the only bleaching material that can be used?

No. Activated carbon is sometimes used to bleach lard. It is especially good for removing red color. When this bleaching material is used, a small amount of a filter-aid such as kieselguhr is needed. Usually 0.1 per cent or less of activated carbon is sufficient for bleaching, with an equal amount of filter-aid. The use of activated carbon as a bleaching agent has about the same effect on stability as fuller's earth.

### HOW IS IT DONE IN YOUR PLANT?

1.—What per cent earth do you use for bleaching lard? How did you decide on that amount?

2.—At what temperature do you bleach lard? Is there a thermometer in the clay kettle?

3.—How much loss of stability takes place in the clay kettle?

4.—Is your lard damaged by going through the filter press?

5.—How often are the cloths changed on the filter press? How often is the press cleaned? Do you wash your cloths? If so, how?

6.—When your lard needs drying, how do you dry it?

9.—At what temperature should lard be bleached?

Lard should be bleached at about 165-170 degs. F. At this temperature bleaching is usually completed in 15 to 20 minutes. Give your tank man a break. Buy him a thermometer. Do not expect him to tell the right temperature by putting his hand on the clay kettle.

10.—Does bleaching always have to be a separate process?

No. Steam rendered lard may be bleached by adding activated carbon to the rendering tank before it is closed. About 0.2 per cent of carbon may be used. Drip rendered lard is regularly bleached in the lower compartment of the tank in which it is rendered.

(Continued on page 27.)

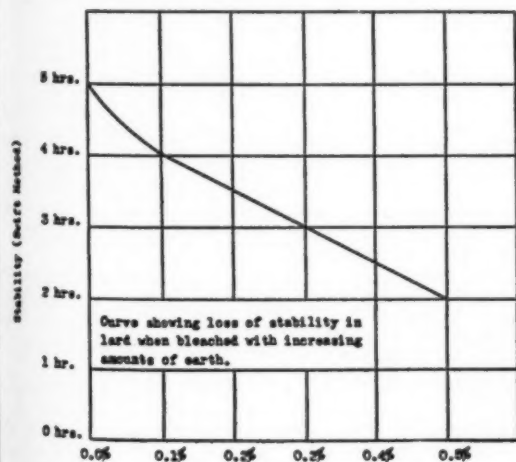


CHART 1

CHART 1 AT LEFT ILLUSTRATES HOW STABILITY DECLINES AS MORE EARTH IS USED

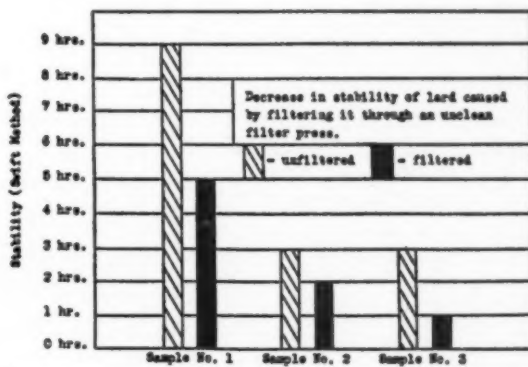


CHART 2



## OPA SHOWS TYPICAL CALCULATIONS UNDER CATTLE STABILIZATION PROGRAM

These three examples were recently issued by the meat branch, Food Price Division, Office of Price Administration, to illustrate how maximum and minimum prices are determined for cattle purchased by a packer during a single accounting period. The examples show how subsidy payments are calculated and are further designed to show that the published prices for the respective grades of cattle are applicable only when the actual

yields are the same as the standard yields (THE NATIONAL PROVISIONER, January 22, page 17). Where cattle dress out at a higher percentage than the standard yields, packers must pay more for that type of animal; conversely, when animals have lower dressing percentages than the standard yields, it will be necessary for packers to make their purchases at prices lower than the published zone rates.

Grade (a)	Number of head purchased (b)	Average weight (c)	Total weight (d)	Price per cwt. (e)	Total purchase price (f)	Actual yield (g)	Total dressed weight (d) x (g) (h)	Standard yield (i)	Computed live weight (h) ÷ (i) (j)	Per cent of total (k)	Adjusted live weight (k) x (d) % (l)	Maximum price		Minimum price		Rate of Payment (q)	Total subsidy payment (r)
												Unit (m)	Total (j) x (m) (n)	Unit (o)	Total (j) x (o) (p)		
EXAMPLE NO. 1																	
AA	24	1,150	27,816	16.40	4,561.82	.61	16,968	.61	27,816	25.28	27,813	16.00	4,450.56	15.00	4,172.40	1.00	278.16
A	54	1,131	61,074	14.90	9,154.90	.58	35,423	.58	61,074	55.52	61,083	15.25	9,313.79	14.25	8,703.04	1.45	585.54
B	18	989	17,802	12.75	2,269.76	.56	9,969	.56	17,802	16.18	17,801	13.00	2,314.26	12.00	2,136.24	.90	180.12
C	4	832	3,328	10.84	360.75	.54	1,797	.54	3,328	3.02	3,323	11.00	366.08	10.00	332.60	.50	16.02
Totals	100	1,100	110,020	14.86	16,347.82	...	64,157	...	110,020	100.00	110,020	.....	16,444.69	.....	15,344.48	....	1,360.00
EXAMPLE NO. 2																	
AA	24	1,159	27,816	14.80	4,116.77	.50	16,411	.61	26,903	25.32	27,857	16.00	4,304.48	15.00	4,035.45	1.00	278.16
A	54	1,131	61,074	14.00	8,550.36	.56	34,201	.58	58,967	55.50	61,061	15.25	8,992.47	14.25	8,402.80	1.45	585.54
B	18	989	17,802	11.80	2,100.64	.54	9,613	.56	17,166	16.16	17,779	13.00	2,214.58	12.00	2,059.92	.90	180.09
C	4	832	3,328	9.80	326.14	.52	1,731	.54	3,205	3.02	3,323	11.00	352.55	10.00	320.50	.50	16.00
Totals	100	1,100	110,020	13.72	15,093.91	...	61,956	...	106,241	100.00	110,020	.....	15,881.08	.....	14,818.67	....	1,360.00
EXAMPLE NO. 3																	
AA	24	1,159	27,816	16.40	4,561.82	.60	16,690	.61	27,360	25.30	27,835	16.00	4,377.60	15.00	4,104.00	1.00	278.16
A	54	1,131	61,074	14.90	9,154.90	.57	34,812	.58	60,020	55.51	61,072	15.25	9,153.05	14.25	8,552.85	1.45	585.54
B	18	989	17,802	12.75	2,269.76	.55	9,791	.56	17,483	16.17	17,790	13.00	2,272.79	12.00	2,097.96	.90	180.12
C	4	832	3,328	10.84	360.75	.53	1,764	.54	3,266	3.02	3,323	11.00	359.26	10.00	326.60	.50	16.02
Totals	100	1,100	110,020	14.86	16,347.82	...	63,057	...	108,129	100.00	110,020	.....	16,162.70	.....	15,081.41	....	1,360.00

**EXAMPLE NO. 1:** In this example it has been assumed that during the course of a month a packer purchased 100 head of cattle which were later graded and found to consist of 24 choice, 54 good, 18 commercial and 4 utility. It was further assumed that the average weight, total weight and price per cwt. were as indicated in columns (c), (d) and (e), respectively. In this example, it was also assumed that the actual dressing yields for the various grades were identical with standard yields published by OPA. In actual practice it will not be possible definitely to determine the average weights for each grade or even the per cwt. price for each grade. All that will be definitely ascertainable will be the total number of cattle purchased, total live weight, total amount actually paid for the cattle and for freight, and total dressed weight for each individual grade. All other calculations and determinations will be made from such known data.

**Method of Calculation:** The total purchase price in column (f) was determined by multiplying the total weight for each grade by the respective per cwt. price and then adding the amounts for all the grades. In actual practice this amount will be taken from the accounting records. The dressed weights in column (h) were determined by multiplying the live weights in column (d) by the actual yields shown in column (g). In actual practice the dressed weights will be determined by weighing the graded carcasses. It will be impossible to determine with any degree of certainty the actual yields for each individual grade of cattle, since the live weight will be given in one lump sum while the dressed weights will be broken down by grade.

The computed live weights in column (j) were determined by dividing the dressed weights in column (h) by the standard yields

in column (i). However, since the actual yields and the standard yields are identical in this example the computed live weights must necessarily agree with the actual live weights. The entries in column (k) were obtained by dividing each separate entry in column (j) by the total for column (j). The adjusted live weights in column (l) were determined by multiplying the total for column (d) by each of the respective percentage entries in column (k). This computation is designed to adjust the computed live weights upwards or downwards so that the sum of all the adjusted live weights is exactly equal to the actual purchase weight shown in column (d). Since the subsidy payment is based on the actual purchase weight, it is necessary to adjust the computed live weights so that they agree in total with the actual live weight.

The entries in column (n) were determined by multiplying the computed live weights in column (j) by the respective maximum prices in column (m). The minimum prices in column (o) were determined by multiplying the respective minimum prices in column (p) by the respective minimum prices in column (j). The total subsidy payment in column (q) was determined by multiplying the adjusted live weight in column (l) by the rate of subsidy payment indicated in column (p). It may be noted that in checking to see whether the packer has exceeded the maximum or gone below the minimum, the computations are based on the computed live weights while in calculating the total subsidy payment the adjusted live weight is used.

In this example, it can be seen that the total purchase price in column (f) (\$16,347.82) is smaller than the maximum in column (n) (\$16,444.69) but greater than the minimum in column (o) (\$15,344.48) and, therefore, the packer, if otherwise eligible, is entitled to the

full subsidy payment. This example shows that even though the packer paid a price (\$16.40) higher than the maximum zone price for choice cattle (\$16.00), nevertheless when considering the aggregate of all of his purchases for the entire accounting period, he is in full compliance insofar as the maximum and minimum prices are concerned and, consequently, he is entitled to full payment of the subsidy.

**EXAMPLE NO. 2:** This example is similar in many respects to Example No. 1. However, in this case, it is assumed that the purchase price for each grade of cattle is less than the minimum zone price prescribed by the OPA. Furthermore, it is assumed that the actual dressing yields are in every case lower than the standard yields. When the computations for this example are carried out, it may be seen that the total purchase price in column (f) (\$15,093.91) is less than the maximum in column (n) (\$15,881.08) but greater than the minimum in column (o) (\$14,818.67). Consequently, the packer, if otherwise eligible, is entitled to full subsidy payment notwithstanding that he actually paid less per hundred weight for every grade of cattle than the amount stipulated in the certification released by the OPA.

**EXAMPLE NO. 3:** This example is similar in most respects to Example No. 1 except that the actual yields are slightly lower than the standard yields. In this case, even though the prices paid for the respective grades of cattle are the same as those paid under Example No. 1, nonetheless, because the yields are lower than the standard yield, the total purchase price in column (f) (\$16,347.82) is greater than the maximum price in column (n) (\$16,162.70) by \$184.62 and, therefore, the total subsidy payment of \$1,340.62 will have to be reduced by that amount.

## MORE QUESTIONS AND ANSWERS ON COMPLIANCE AND PAYMENTS UNDER CATTLE PROGRAM

**QUESTIONS AND ANSWERS** dealing with livestock slaughter payments and compliance under the cattle stabilization program were published on page 16 of THE NATIONAL PROVISIONER of January 22. Further questions and answers dealing with other points in the program have been prepared by the Defense Supplies Corporation. They follow:

*It is stated that a slaughterer need not file claims for cattle. Does the failure to file for any accounting period affect his filing for other periods?*

No. Each period stands by itself. He may omit one or several accounting periods in filing claims. He must, however, file copies of his WFA or OPA compliance forms with DSC for periods for which he does not file claims, if he files claims for subsequent periods. He need not report his cost of cattle for periods for which he does not file claims.

*May a slaughterer file claim for cattle slaughtered in one or some estab-*

*lishments and not for cattle slaughtered elsewhere during the same period?*

Yes.

*May a slaughterer who is eligible for the extra compensation for unaffiliated, non-processing slaughterers file a claim for the extra compensation and not the basic claim for cattle?*

No. The claim for extra compensation (DS-T-51) must be preceded or accompanied by a DS-T-55, (or DS-T-54) covering cattle slaughtered in the same establishment during the same period. If the DS-T-55 shows a negative amount due, it will be deducted from the amount



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**T**HERE are several reasons why Lixate brine will help you lower your production costs. First of all, the Lixate dissolver uses 10% to 20% less salt—utilizes inexpensive Sterling Rock Salt.

"Then, too, you save on power and labor costs. The Lixator produces brine automatically. There's no cost for stirring the brine—either by manual or power operation. And since there are no moving parts . . . you have no expense for replacements or repair and maintenance.



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INTERNATIONAL SALT COMPANY, INC., DEPT. NP-2, SCRANTON, PENNSYLVANIA

The National Provisioner—February 5, 1944

# "Whad'ya Know, Brother, About BULK?"

EVERY TECHNICAL man is supposed to know his own field thoroughly and have a general idea of related technical fields. But few food processors have time to develop more than a sketchy knowledge of these related subjects.



Take the bulkiness of salt—the specific gravity—which may vary rather widely. A survey of various salt products from different sections of the country has shown that even salt of the same grade can vary up to 25% in bulkiness over a period of months.



Diamond Crystal processing engineers have eliminated this variation to a considerable extent through rigid control of crystallizing conditions and the most modern screening methods. Thus the various grades of Diamond Crystal Salt will not vary more than 4% plus or minus—usually not over 2%.



If you, as a food processor, are applying salt by volume—through a hopper, for example, as in salting soda crackers, potato chips, and similar products—you can only achieve flavor control by using a salt that varies but slightly in bulkiness. Why not check the density of each shipment of salt you are using and see how much it varies in bulk?

## NEED HELP? HERE IT IS!

If this is the solution to that variable-flavor problem, write our Director of Technical Service. He will be glad to help you find a cure. Diamond Crystal, Dept. I-4, St. Clair, Michigan.

**DIAMOND CRYSTAL**  
ALBERGER PROCESS **SALT**

which is due on the Form DS-T-51.

What zone or market prices apply to the cattle purchased by a slaughterer?

The zone or market where the establishment is located in which the cattle are slaughtered. The place where the cattle are purchased never affects the applicable price.

In the questions and answers in the Provisioner on January 22 a formula was given for handling mixed lots of livestock, some of which dressed out as beef and some as veal. Must this formula be used in all cases?

No. This formula was intended to be used only if actual live weights were not available, and even in that case, it to be used only for apportioning cost between cattle and calves, and not for apportioning the live weight.

If a slaughterer buys a mixed lot of cattle and calves, and it is impossible to determine until the carcasses are graded whether they are beef or veal under the regulation, how much should he report as his live weight of cattle and of calves (Item 2 of the claim DS-T-55 and line 2 of slaughter on DS-T-54)?

He should use the actual live weight of the animals which produced beef as live weight of cattle, and the actual live weight of the animals which produced veal as live weight of calves which he has purchased.

If he does not have the actual live weight by individual animals of stock purchased in a mixed lot so he can report actual live weight of cattle and of calves, how should he report his live weight?

He may apportion the total live weight of the lot between cattle and calves according to the proportion of carcass weight of beef and veal produced from the lot; or according to the proportion of number of carcasses of beef or veal produced from the lot. He should, however, make every effort to have actual live weights by animal in such cases. It is suggested that doubtful animals be separately weighed before slaughter in such cases if it is feasible.

If he does not have actual live weights of cattle and the calves purchased in a mixed lot, how should he report his cost of cattle?

He must use the following formula set up by DSC for cost: Divide the dressed weight of each grade of beef obtained from the mixed lot by the standard dressed carcass yield as provided for in the regulation, total this calculated live weight in each grade to get a total calculated live weight. Multiply this calculated total live weight by the average live cost per cwt. of the mixed lot, and the result should be reported as the cost of cattle in the lot.

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

## Morrell Dollar Sales Hit New Peak in '43; Profits Down Slightly

ALTHOUGH dollar sales of John Morrell & Co. for the year ended October 30, 1943, were the largest in the history of the firm, aggregating \$200,420,533.76, profits for the period were below those attained during the preceding year, it was disclosed last week in the company's annual financial report, released by T. Henry Foster, president.



T. H. FOSTER

Morrell's net profits for 1943 were \$1,447,924.19, or \$3.62 per share, compared with a net of \$1,547,949.72, or \$3.97 per share, during the previous year. Net profit was equal to 7/100 per sales dollar, or 1/100 per pound of product sold. Dollar sales advanced 6.6 per cent over the total of \$188,038,175.47 reported by the company for the 1942 period.

"Substantial losses were sustained by the company's pork and beef departments," Foster reported, "due to the fact that during the greater part of the year the prices paid for hogs and cattle exceeded the relative ceiling prices of the meat and by-products produced from the animals." He added that those losses were overcome by profits realized by other departments, giving the company's operations as a whole a net profit for the year.

Slightly higher commodity prices were indicated in the company's increase in volume of sales, the report pointed out, since the 1943 tonnage, at 860,997,843 lbs., was substantially less than the 915,682,680 lbs. shipped during the previous year. Net worth of the company was given as \$25,609,096.38, an increase of \$985,278.53 during the fiscal year.

Foster's report noted that the company's livestock costs increased 7.2 per cent, from \$142,494,582.43 in fiscal 1942 to \$152,767,901.19 during the 1943 period, despite the fact that Morrell slaughtered 3.8 per cent fewer animals at its three plants in Ottumwa, Ia., Sioux Falls, S. D., and Topeka, Kans.

In his report, Foster cited meat industry disruptions brought about by ceiling prices on sales of product; the "rollback" of food prices and equalization payments made to slaughterers to offset the loss caused by reduction of ceiling prices; the quota system restricting slaughter for sale to consumers to certain percentages of 1941 production, in effect until August 31, 1943, and difficulties caused by the limitation of sales to civilian consumers

imposed by the rationing program.

Dividends of \$1.50 per share were paid during the year. In addition, 10,287 shares of the company's stock held in the Treasury were distributed to shareholders at the rate of one share for each 34 shares. Shareholders received a cash dividend of \$1.07 on each share on which no stock dividend was distributed.

In addition to the net profit from operations of the American companies, a dividend of \$308,433.50 was received from the subsidiaries in England, of

which \$289,351.90 represented the undistributed net earnings of those subsidiaries for the previous three years. Earnings of the subsidiaries in England during the last fiscal year amounted to \$93,044.50, and in accordance with the practice established three years ago, were consolidated with those of the American business but set aside as a reserve until they can be transferred as dividends.

As a result of a debenture issue of \$7,500,000.00 sold in May, 1943, pro-

(Continued on page 35.)

## CONSOLIDATED BALANCE SHEET, OCTOBER 30, 1943

### CURRENT ASSETS:

Cash in banks and on hand.....		\$ 3,744,194.55
U. S. Treasury Notes, Tax Series C.....	1,455,000.00	
Less—Amount applicable to estimated liability for Federal income taxes.....	986,092.63	468,907.37
U. S. Treasury and Defense Bonds, Series G (at cost). Cash surrender value of life insurance policies.....		310,000.00 468,188.36
Accounts receivable—		
Customers' accounts.....	\$ 3,320,954.63	
U. S. Government Agencies.....	2,590,035.51	
Employees' expense advances, etc.....	9,107.60	
Others.....	135,690.94	
Less—Reserve for doubtful accounts.....	\$ 6,055,788.68	5,996,981.11
Inventories, valued (a) certain pork products at cost on basis of "last-in, first-out," (b) other product on basis of market (ceilings) less allowance for distributing and selling expenses, and (c) raw materials, livestock and supplies at cost or market prices, whichever were lower—		
Product.....	\$ 6,804,309.98	
Raw materials, live stock and supplies.....	4,855,095.27	11,689,408.25
Total Current Assets.....		\$ 22,676,779.64

INVESTMENT IN SUBSIDIARIES OPERATING IN ENGLAND REPRESENTED BY EQUITY IN NET ASSETS.....

Debit—			
Reserve for foreign fluctuations.....	\$ 190,585.56		
Net profit for year ended October 30, 1943, carried in suspense.....	93,044.50	283,630.06	1,492,997.77
OTHER INVESTMENTS.....			29,859.53
CAPITAL ASSETS:			
At cost—			
Land.....	\$ 20,743,798.94	\$ 590,580.58	
Buildings and fixed equipment.....	1,936,745.71		
Refrigerator and tank cars.....	1,146,377.99		
Tools, delivery equipment, furniture, etc.....	\$ 23,826,922.64		
Less—Reserve for depreciation and amortization....	6,452,693.60		
Construction in progress.....	\$ 14,374,229.04	14,580,053.34	
	205,824.30		
Netable equipment, tools, etc., as inventoried.....	\$ 15,179,633.92	15,781,079.18	
	611,345.26		

### DEFERRED CHARGES:

Unamortized debenture discount and expenses.....	\$ 237,741.44		
Other.....	622,096.65	759,838.09	
		\$ 40,741,454.21	
CURRENT LIABILITIES:			
Accounts payable.....	\$1,501,955.58		
Sundry deposit and loan accounts.....	253,015.81		
Accrued federal capital stock tax, property taxes, wages, etc.....	749,819.77		
Credit in respect of federal equalization payments applicable to inventories valued at cost on basis of "last-in, first-out".....	663,509.04		
Total Current Liabilities.....		\$ 3,168,300.20	
SERIAL NOTES TO BANKS maturing:			
April 1, 1945 to April 1, 1948 in equal installments—			
Interest 1 1/2%.....	\$2,000,000.00		
December 2, 1944 to December 2, 1950 in equal installments—	2,100,000.00	4,100,000.00	
Interest 2%.....			
5-YEAR 3% DEBENTURES payable from sinking fund: 500,000.00 on March 15, 1949 and 1950, \$800,000.00 on March 15, 1951 to 1957, inclusive, and the balance, \$900,000.00, on May 1, 1958.....		7,500,000.00	
RESERVES:			
Insurance.....	\$ 164,057.63		
General.....	200,000.00	364,057.63	
CAPITAL STOCK:			
Authorized and issued—400,000 shares of common stock of no par value including 1,500 shares of no par value common stock of John Morrell & Co., Inc., not presented for exchange.....		15,639,204.33	
EARNED SURPLUS:			
Restricted as to payment of cash dividends by debenture indenture to the extent of \$8,579,623.72.....		9,969,882.05	
		\$40,741,454.21	



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### C-D SUPERIOR PLATES

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### C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpener and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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## USE OF FORM R-1606

In order further to clarify numerous questions which have arisen as to the proper procedure for Schedule I—Point Reconciliation Statement—on Revised Form R-1606, the rationing section of OPA recently released the following statement:

"Item G, Schedule 1 of Form R-1606 Revised—Point Reconciliation Statement—is the excess of the total point value of all RO 16 foods sold and transferred over the point value of foods acquired for points during the reporting period. This is the amount which the primary distributor is required to surrender to OPA in the form of a certified ration check along with his compliance report.

"Items L, M, N, and T represent the number of points which the primary distributor is permitted to retain as of the last day of the reporting period. If he has more points in his ration bank account and on hand on that date as indicated by an entry on line K, he is also required to surrender the surplus points—Item R. If he does not have in his ration bank account and on hand as many points as he is permitted to retain, there will be no surplus points to surrender.

"It should be borne in mind that all entries in Schedule 1 are to be made as of the last day of the reporting period. Since the primary distributor is not permitted to file his report before

the sixteenth day following the close of the period, unless all points due him for sales and transfers during the reporting period have been collected, he will have sufficient points to surrender to OPA at the time the report is filed."

## Institute Presses WFA in Current Lard Crisis

The lard situation remained extremely tight this week and representatives of the American Meat Institute made contact daily with the War Food Administration on the problem. The telegram from the Institute to Marvin Jones, telling of the absolute necessity for action on lard, was delivered to the Administrator personally by an Institute representative. Mr. Jones asked the Institute representative to talk to others in the WFA who had specific authority over lard. As a result of conversations which extended over the weekend and into this week, the WFA is now "making every effort to move heaven and earth" to get lard moving at the necessary rate. Lard stocks on February 1 were larger than on January 1.

The War Food Administration has been told that on the basis of packers' reports to the Institute, the rate of hog kill will be reduced in some plants in the immediate future unless the movement of lard improves.

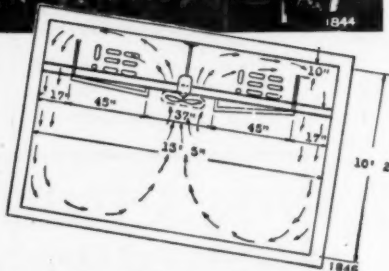
## CONTAINER MAKERS MUST HAVE WASTE MATERIALS

Reports received by the American Meat Institute from manufacturers of paper and paperboard containers indicate that their allotments of virgin pulp have been cut to the point where it is vitally essential that they receive substantial quantities of waste paper and waste paperboard, and particularly waste brown kraft paper, for use as a raw material to take the place of the virgin pulp if they are to continue furnishing the meat packing industry its requirements of paper and paperboard containers for packaging purposes.

The War Production Board advises that the situation on pulp, paper and paperboard is far more critical at the present time than is the situation with respect to steel.

Members of the industry are being asked to aid in developing an increased collection of waste paper, particularly waste brown kraft, through the initiation and promotion of paper and paperboard salvaging campaigns in their local communities, as one means of helping to relieve the shortage.

Keep product moving by re-using shipping containers whenever possible.



Cross section of refrigerator with a RECO Refrigerator Fan installed, showing the air blown upwards, traveling along the ceiling, down the wall and up the center, moving ALL the air, eliminating "dead air" pockets, removing ice from coils, drying up walls and ceilings.

## AN OVERLOADED COOLER MEANS SPOILED FOOD

unless complete air circulation is provided by installing

## A RECO REFRIGERATOR FAN

If your cooler is overloaded—if you are storing warm goods—or if the traffic in and out of the cooler is heavy—you need forced air circulation as provided by the RECO.

Hundreds of RECOs have been installed during the past three years and we have never had a failure to materially improve conditions.

Wet walls and ceilings have been dried up . . . coils kept free from frost and ice . . . odors dissipated . . . slimy meat prevented . . . and product spoilage eliminated.

A list of RECO users reads like a "Who's Who" of the meat industry. Most of them started with one fan and now have up to twelve each.

You or your engineer should have the facts about this magic fan. Write and we will gladly send data sheets, case histories, air flow charts and complete details.

**REYNOLDS**  
ELECTRIC COMPANY

Est. 1900

2689 West Congress Street Chicago 12, Illinois



# PROCESSING *Methods*

## Spanish Sausage

A midwestern packer wants to know how to make Spanish type sausage products. He writes:

**Editor THE NATIONAL PROVISIONER:**

Can you tell us how to prepare some of the Spanish type sausage products which are popular in the Southwest and Mexico?

**CHORIZOS.**—This is a highly-spiced Spanish type dry sausage which is popular in South America, Mexico and parts of the United States. It is sometimes made by the following formula:

23 lbs. special lean pork trimmings  
23 lbs. neckbone trimmings  
24 lbs. fat pork trimmings

Seasoning:

3 lbs. 6 oz. salt  
3 oz. sodium nitrate  
2 lbs. sweet paprika  
1 lb. mildly hot paprika  
2 oz. ground cinnamon  
1/4 oz. bay leaves  
1/4 oz. garlic onions  
1 1/2 oz. oregano

One-third veal or beef chunks may be substituted for the lean pork trimmings if desired. Less costly meats, such as cheeks, may be used in making less expensive grades of chorizos than the formula given above. Another seasoning formula sometimes used for chorizos includes:

6 oz. sugar  
1/4 oz. garlic powder or 1 oz. garlic  
6 oz. ground California red sweet pepper pods  
6 oz. chili powder  
4 oz. ground California hot red pepper pods

Grind pork trimmings through 3/8-in. plate or the 1/4-in. If beef is used, grind it through the 1/2-in. plate. Place meats in mixer and add 1/2 pint white wine vinegar (with second seasoning formula).

Mix meats thoroughly with above curing ingredients and shelve in cooler in 6 in. layers at 38 degs. until cured. Remix with seasoning ingredients. Many processors have found convenience in use of ready-prepared seasonings, or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored exactly like other batches.

Meat is stuffed in narrow or medium wide hog casings, wide sheep casings, or corresponding artificial casings, and linked in 4-in. lengths. Links are tied off with string and sausage hung on smoke sticks to dry. If chorizos is to be sold fresh it may be shipped soon after stuffing.

When sausage is to be smoked and dried it should be hung in the dry room at 54 to 58 degs. F. for 10 days after stuffing. Then give it a light cool smoke. After smoking bank closely in the dry room at approximately 54 to 58 degs. for 24 to 36 hours. Product should then be spread out to dry for a period of 14 to 21 days.

Smoked and dried variety of chorizos

is sometimes eaten without further cooking or may be cooked slowly in water by the consumer. It is then served with chili, beans, sauerkraut, cabbage or other vegetables.

**BUTIFARRA CATALANA.**—A formula for this sausage calls for:

90 lbs. cooked pork head meat  
10 lbs. cooked pork rinds

The head meat is run through the large and the rinds through the fine plate. The meats are mixed together with

2 1/2 oz. ground black pepper  
3 1/4 lbs. salt  
1 1/2 oz. oregano

Stuff in narrow hog casings about ten to the pound. Cook in the same manner as liver sausage but do not smoke. Chill after cooking.

## SMOKED SPECIALTIES

Processors who have the labor and smokehouse facilities to do so, may find that they can obtain worthwhile outlets for their spareribs by curing and smoking them. Heavy blades may also be cured and smoked and sold as a specialty product.

**SMOKED RIBS.**—Ribs may be cured in plain pickle, sweet pickle or dry salted and smoked. Dry salt ribs are often taken from dry salt sides and bellies when they are made into clear cuts after curing.

Surplus fat should be removed from

strictly fresh ribs for curing. They may be cured in regular ham or bacon pickle, being sure ribs are agitated during cure so they will not stick together. A cure sometimes used is to put ribs in a tierce, sprinkling some of a curing mixture consisting of 10 lbs. of salt and 12 oz. of sodium nitrate over each layer when packed. Container is then filled with 100 deg. brine.

Ribs may be taken out of cure in 4 to 6 days and soaked in plenty of cold water for 10 to 15 minutes. Agitate ribs while soaking. Hang in a warm place to drip and when dry put the ribs in the smokehouse and give them a light smoke. They should be made daily.

**SMOKED BLADES.**—Heavy pork blades may be dry cured with a butt or bacon curing formula, such as the following:

3 lbs. salt  
2 1/4 lbs. sugar  
1/4 oz. nitrite of soda  
2 oz. sodium nitrate

About 5 lbs. of this mixture should be used for each 100 lbs. of meat. The blades should cure within 4 or 5 days. Pork blades might also be cured in pickle in the same manner as spareribs; a 80 or 90 deg. salt solution plus sodium nitrate is sometimes used.

While the packer who turns out smoked pork blades, pierces and strings his product for smoking, they could also be smoked on wire mesh trays. Product takes a good smoky color in the smokehouse.

## SAUSAGE And Meat Specialties

→A volume of practical ideas on the layout and equipment of sausage plants of varying size; descriptions of materials used in sausage and meat specialty manufacture; formulas and operating directions; discussions of operating troubles and means of overcoming them, and an outline of major regulations prevailing in control of sausage manufacture.

→Place your order now for this Volume 3 of the Packer's Encyclopedia. The price postpaid is \$5.00.

THE NATIONAL PROVISIONER

407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Specialties."

Name .....

Street .....

City .....

## RENDERED BEEF SUET

Some packers and renderers in the East find a good market for all the edible rendered beef fat they can produce. A southeastern processor wants to know how beef suet should be rendered in an open kettle. He writes:

**Editor THE NATIONAL PROVISIONER:**

Can you tell us how to render beef suet? We should like to do the rendering in an open kettle.

Suet should be strictly fresh and should be kept cold from time the animal is slaughtered until rendering is begun. Only a short time should elapse between killing and cooking the fat. Suet is hashed and thrown into the steam-jacketed kettle. A priming charge of rendered fat is sometimes used to float pieces of suet and bring them in contact with jacket.

Steam is turned on when kettle is charged. Twenty-five to 30 lbs. pressure should be enough to render the suet properly. It is desirable to agitate the fat during the rendering process. Heat may be turned off a few moments before the cooking is completed.

The fat is strained after cooking to remove all cracklings and settlings.



\* Reg. U. S. Pat. Off. Pittsburgh Corning Corp.



**ARMSTRONG CORK COMPANY**

*Insulation*  *Headquarters*

## "OLD HANDS"

### *at the Insulation Game*

**H**ANDS like these—skilled, competent, experienced—are the hands of Armstrong men whose job it is to erect low-temperature insulation. They're truly old hands at the business for most have been in the game for many years—some more than 35.

It pays to get skilled men on the job because the performance of any insulating material depends upon the way it's installed. You can be sure of getting experienced men when you come to "Insulation Headquarters" for all Armstrong district offices and distributors are staffed with crews of skilled mechanics.

You can be sure, too, of getting the right material, for Armstrong offers a complete line of efficient, low-temperature insulations—Corkboard, Foamglas\*, Mineral Wool Board, and Cork Covering.

Armstrong's engineers will gladly work with you and specify the correct material or combination of materials for your particular insulating problem.

For complete information write today to Armstrong Cork Company, Building Materials Div., 6502 Concord Street, Lancaster, Pa.



# MEAT TRAIL

## Up and down the

### Personalities and Events of the Week

Harold F. North, head of the industrial relations department of Swift & Company, Chicago, has been "loaned" to the War Department, it was announced this week.



H. F. NORTH

North is on duty as special adviser on industrial relations to the assistant chief of staff, materiel, maintenance and distribution, Army Air Forces. He will also spend part of his time in the field assisting government contractors and field personnel of the Army Air Forces.

North has a record of nearly 35 years of experience in operating and industrial relations work with Swift & Company, and has been head of the department since 1937. During his absence K. E. Coleman, his assistant, will serve as acting manager of the department.

John F. Jud, for the past 22 years associated with Krey Packing Co., St. Louis, has purchased the Burnett Packing Co., Sedalia, Mo., and assumed management of the unit.

Menefee Roots, assistant sales manager of the Armstrong Packing Co., Ft. Worth, Tex., has accepted a position in the sales department of Swift International at Sao Paulo, Brazil.

Howard H. Rath, vice president and treasurer, and Bryon G. Benson, advertising manager, Rath Packing Co., Waterloo, Ia., are members of the executive committee of the Black Hawk county war finance organization which is directing the fourth war loan drive.

Mjr. William ("Dick") Reed, former employe at the Rath Packing Co., Waterloo, Ia., has been decorated with the DFC by Mjr. Gen. James Doolittle. Reed also received the Air Medal with nine oak leaf clusters for his work as a P-40 pilot in North Africa.

Percy R. Varlan, 72, retired wholesale meat dealer in Philadelphia, died recently at the home of his daughter in Gulph Mills, Pa.

George T. Stevens, former sales manager for Armour and Company, Syracuse, N. Y., died at his home there after an illness of six weeks.

Plans for a new abattoir to be constructed in Anderson, S. C., will be ready soon, it is reported.

When the leaves of 50 Navy men working at meat plants in Spokane, Wash., neared expiration recently, wires were sent to congressmen requesting a time extension. As a result, packers were granted the services of the men for another 60 days.

Frederick Schmall, employed at Swift & Company, So. St. Paul, Minn., for 20 years and associated with Armour and Company for eight years, died recently.

Dan C. McKinney, secretary, California Cattlemen's Association, San Francisco, and R. H. Merritt, manager, Pen Packing Co., Monterey, Calif., have been elected to membership on the Pacific Coast Transportation Board.

William D. Napheys, sr., 91, retired manufacturer of meat by-products, died recently at his home in Los Angeles.

Walter Luer, vice president of Luer Packing Co., Los Angeles, and Mrs. Luer left for Washington, D. C., recently to visit their son, Lieut. Walter Luer, jr., stationed near the national capital.

P. L. McGehee, engineering department, C. A. Dwyer, beef department, and E. A. Ellendt, canned meat department, Wilson & Co., Chicago, were visitors in New York during the past week.

Jack Braun, well known in meat packing and sausage manufacturing circles, has joined the sales staff of the Hamburg Casing Co., New York, and will cover the southern territory. Sol J. Lupo, now president of Hamburg, formerly travelled in the South.

Royal Gorge Packing Co., Canon City, Colo., has leased the plant at Pueblo, Colo., operated for a number of years by L. D. Elliott, and will operate it as a branch unit under the direction of W. L. Horne. Horne was formerly affiliated with the Nuckolls Packing Co. of Pueblo, which was forced to close a number of months ago because of price regulation difficulties. The main plant of Royal Gorge Packing Co. at Canon City was recently granted a permit to slaughter its own livestock.

Clarence Griffin, sheep buyer for Swift & Company, Watertown, S. D., received the 1943 distinguished service award of the Watertown junior chamber of commerce. He directed a victory garden contest last year and helped promote a 4-H lamb marketing project.

G. F. Silknitter has been reelected president and general manager of the Sioux City Stockyards Co. and president of the terminal railway and the Sioux Falls Stockyards Co., Sioux City, Ia.

Frank Forjan, employe of Fried & Reineman Packing Co., Pittsburgh, Pa., for 20 years, died recently.

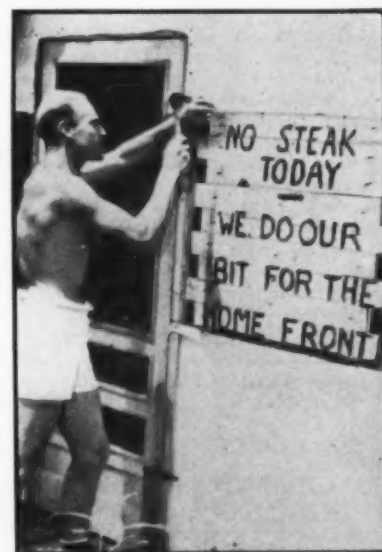
John Marhoefer, Marhoefer Packing

Co., was named president of the Chicago Meat Packers and Wholesalers Association in the annual election last week. Other officers for 1944 include Robert Andreas, Lincoln Wholesale Market, vice president; Max Oppenheimer, of Fred Oppenheimer, secretary-treasurer, and Louis Zambreno, Fulton Market Provision Co., associate vice president. Directors are Elmer Kneip, E. W. Kneip, Inc.; George Hust, H. & M. Provision Co.; M. Rothschild, M. Rothschild & Sons; A. Klopot, National Packing Co.; A. Karmgart, of the J. Ronan firm, and Arthur Beahm, Beahm Provision Co.

Murray Watkins of the Potts-Watkins livestock buying organization, National Stockyards, Ill., left recently for a stay at Phoenix, Ariz.

The Bushnell Stock Yards, Bushnell, Ill., has been leased by Mid-West Order Buyers, headed by E. E. Hubbard, Chopin, Ill. John H. Scholes will manage the stock yards company and Jim Oden will be the hog buyer, it is announced.

At a meeting of 800 employees of the H. C. Bohack Co., Inc., Brooklyn, New York, Coxswain William J. Trecot, wounded sailor, was introduced as sales manager of the Bohack bond drive. The company is endeavoring to sell through



### HUMOR IN SOUTH PACIFIC

Tech. Sgt. Donald V. Robinson of Inglewood, Calif., posts unique sign outside his jungle galley somewhere in the South Pacific war theater to remind his leatherneck buddies that the frequent use of processed foods on the fighting fronts enables the folks at home to enjoy a tasty steak now and then.



its retail stores \$1,000,000 worth of war bonds.

An epidemic of strikes, called in protest against the government meat rationing program, recently swept through New South Wales, Australia, shutting down 18 coal mines and every street-car and bus line in Sydney.

The Lindner Packing & Provision Co., Denver, purchased the grand champion steer at the National Western Stock Show held at Denver recently.

John H. Hall, manager, Swift & Company, Ft. Worth, Tex., has been named a member of the public affairs committee of the Ft. Worth chamber of commerce.

Roswell Cochran has been appointed deputy advertising director of the War Food Administration for the West Coast and Intermountain regions, according to an announcement by J. Sidney Johnson, advertising director of WFA.

Frederick M. Peyser, a partner of Hallgarten & Co., New York, has been elected a director to replace M. L. Emerich, who died recently.

The meat sales of two wholesalers and slaughterers—A. Lincoln Landis, Cedars, Pa., and Landis & Cassel, Ship-pack, Pa., were recently suspended by OPA on charges of over-ceiling sales of beef and veal.

Royal Packing Co., St. Louis, recently charged with providing 35 retail outlets with meats without collecting ration points, was the object of a temporary restraining order enjoining the company from violating rationing regulations by delivering its products to firms delinquent in ration points.

Roland R. Scheibelhut, 38, driver-salesman for John J. Felin & Co., Philadelphia, was shot and killed recently by a bandit, following the latter's unsuccessful attempt to hold up the plant's cashier. Scheibelhut was shot twice in the abdomen as he sought to prevent the escape of the bandit and his accomplice, and died enroute to the hospital. Surviving are his wife and two sons.

A more flexible system of meat rationing, with exemption from rationing during periods of seasonal oversupply is needed to protect sheep raisers,

James A. Hooper, secretary of the Utah Wool Growers, declared recently. He said that due to a glut on the market last fall many raisers were unable to sell any mutton and that much of it was wasted or fed to mink and fox.

Edward Marquardt, for 52 years a member of the meat industry, 42 of which were spent with Armour and Company as a foreman in the company's beef casing department, has retired.

Plans announced by H. S. Eldred, vice president, and J. A. Lane, vice president and comptroller of Armour



#### WOLVERINE STATE PACKERS

Wallace Seelinger (left), general superintendent of the Peet Packing Co. plant at Bay City, Mich., and Leo E. Spayde, general superintendent of the Rosevale Packing Co., Detroit, caught recently by the NP camera as they took time out for a moment from their busy wartime schedules.

and Company, include the policy of trying to re-employ and place former employees who have received disability discharges from the Army. Those returning to their old jobs will receive the proper care in getting adjusted to civilian work. In cases where handicaps prevent the former employee from returning to his old job, the company plans to aid the men in getting vocational training which is provided for them by Congress under the direction of the administrator of veterans' affairs.

The gold service button of the American Meat Institute was awarded to William Wilson of the C. A. Durr Packing Co., Utica, N. Y., recently upon

completing over 50 years of service in the meat packing industry. Wilson, at present a policeman and watchman for the company, also has held various other positions in his 34 years with that concern.

Leo T. Crowley, Foreign Economic Administrator, has announced the appointment of Herbert W. Parisius as director of a newly established Foods and Agricultural Branch of the Foreign Economic Administration. The new branch will be responsible for all FEA activities in development, procurement and stockpiling of foodstuffs in foreign countries, for import to the U. S. or as part of this country's direct contribution to the United Nations' pool of needed supplies.

The Metz Packing Co., Concordia, Kans., recently treated its 200 employees to a turkey dinner and entertainment. Melvin Cool, plant manager, was master of ceremonies.

Fire which recently broke out in the Chicopee Provision Co., Springfield, Mass., ruined approximately 5,000 lbs. of smoked ham, bacon and shoulders. Loss was estimated at approximately \$5,000 by Stanley S. Sitarz, president.

Meatless Wednesdays and Fridays will be observed in Savannah, Ga., eating establishments for the duration, the Savannah Restaurant Association decided recently.

Joe Shine, director of the Hide Bureau of Tanners' Council of America, and head of the Importers Hide Panel, died recently. Shine, one of the best known figures in the hide field, is survived by his wife, Sadie, two daughters and two sons.

In a release from Pittsburgh, Pa., Clarence Birdseye, authority on frozen foods affiliated with Birdseye-Snyder, Inc., declared that production of better fresh meat "would be furthered by more careful regulation of storage temperatures and humidities, controlled use of certain gases in storage rooms and sterilization of storage-room air by means of ultraviolet rays."

George Carlson, 69, former standards department head, Swift & Company, died recently. He joined the company as a timekeeper in 1909 and in 1915 was given charge of sausage, casing

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.



## ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR  
TRUCKLOADS



Representing all Dressed Hog Shippers  
Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

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BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113  
ORIGINAL AND ONLY  
DRESSED HOG BROKERS EXCLUSIVELY  
CHICAGO

May we suggest  
that you use our  
Lard Department



and smokehouse operations. He later instituted the establishment of centralized employment offices and developed employment records for the company.

Gustav Schmidt, 49, president of the Sheboygan Sausage Co., Sheboygan, Wis., died recently following an operation.

Pfc. Vito Milazzo, jr., former employe of Swift & Company at Omaha, Neb., was fatally injured last month in an accident at Marysville, Calif.

The Jeffersonville branch of United Cork Companies, Louisville, Ky., received the Army-Navy "E" pennant for excellence in war production at a ceremony in the Memorial auditorium at Louisville, Ky., on January 30.

Dr. J. N. Ritchie, superintending inspector of the Ministry of Agriculture, London, England, visited the Ottumwa, Ia., plant of John Morrell & Co. on January 28, meeting with company officials and government inspectors. Dr. Ritchie is in the U. S. studying animal disease control and the federal meat inspection system, as background for his efforts in helping to establish a system of national meat inspection in England after the war.

W. L. Amnott, formerly office manager, Armour and Company, Worcester, Mass., is now a petty officer in the Navy, it is announced.

Somerville Packing Co., Boston, Mass., is building an addition to house rendering operations. The structure,

## ★ Industry Honor Roll ★

★

**H AISLEY, R. JAMES.**—Sgt. James R. Haisley, 24, former employe at the Kuhner Packing Co., Muncie, Ind., was killed in action, presumably in the battle of Tarawa. His parents received word of his death on December 23. Sgt. Haisley started to work for Kuhner in 1938.

which is modern in every respect and utilizes gravity feeding to the greatest possible extent, is nearly finished. Morris Fruchtbau, Philadelphia, Pa., is the architect.

An abattoir is being erected at Salisbury, N. C., by W. A. Ellis. The unit, which will include a cold storage room and facilities to render fats, is expected to be in operation by the end of February.

To help maintain peak production schedules, the Federal Security Agency is initiating within industry a physical-fitness campaign intended to improve the strength and endurance of war workers. Paul V. McNutt, Federal Security Administrator, recently announced. To attack the problem, a special commission, headed by Dr. William P. Jacobs, well-known sportsman, has been appointed. Two booklets explaining the program have been issued.

## WHO HAS PRIORITY WHEN GOVERNMENT PURCHASERS HAVE IDENTICAL RATINGS

WASHINGTON (NP Special)—Although the Chicago Quartermaster Market Center Office stated last week that rated orders for U. S. military forces must be filled before orders carrying similar ratings issued by other agencies, regardless of the date of issue (see THE NATIONAL PROVISIONER of January 29, page 32), most government spokesmen here seem to believe that the first order received should have first attention, regardless of origin.

Some packers now are confronted by the problem of deciding what to do when they have on hand two orders from government agencies with the same priority rating. If he is unable to fill both, the packer must determine which has preference.

Another type of government business difficulty was recently experienced by a New York processor. He had prepared a carload of frankfurters made on QMC specifications but was unable to get acceptance on them. The QMC suggests that meat processors should keep in close touch with the Army buying office with which they deal. It was explained that the Army is finding it necessary to shut off temporarily on some items and that it is hoped that production can be held in line with QMC requirements.

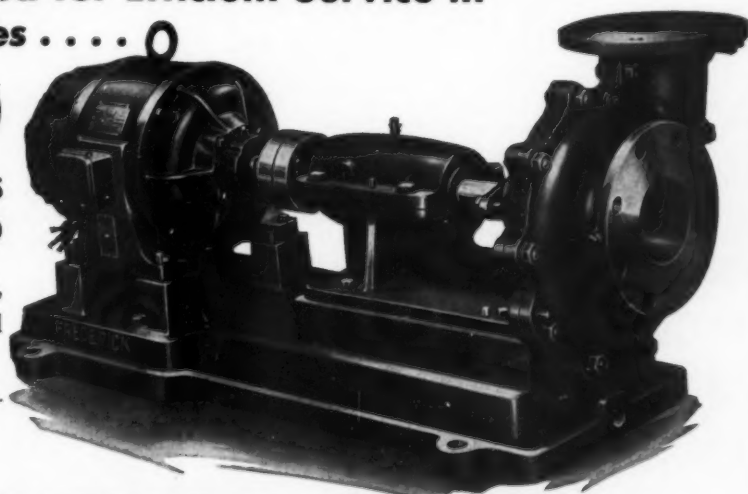
## Specially Designed for Efficient Service in the Food Industries . . . .

## GUARANTEED

TO MEET THE CONDITIONS FOR WHICH THEY ARE SOLD

They're available in a type, material and size best suited to your needs.

Write for details; no obligation.



# FREDERICK PUMPS

THE *Frederick* IRON & STEEL CO.  
Frederick, Maryland

## WORK GLOVES AND CLOTHING

Packers submitting PD 1-A applications for work gloves under the program recently initiated by WPB on account of the acute shortage of work gloves should send the applications to J. B. Allin, Chief, Work Clothing Section, Textiles Branch, Room 1526, Temporary 'D,' Washington, D. C., it has been announced.

M. C. Harris of WPB also stated that since it will not be possible to use a PD 1-A application for securing work clothing, companies seeking work clothing should file a letter for relief with Mr. Allin, listing names of regular suppliers, fabrics used and possible substitutes, brand name required, description and quantity in dozens, number of employees requiring the clothing, average monthly consumption during the preceding three months, work clothing inventory and quantity due on uncompleted orders.

## Ask Materials for Meat Plant Safety Equipment

The American Meat Institute's priority committee recently requested the safety and technical equipment division of WPB to consider allocation of critical materials for the manufacture of metal mesh gloves, aluminum knife guards and aluminum scabbards to supply the industry's needs. As a result of these

representations the WPB division has allocated material for renewal of manufacture of mesh gloves.

Further consideration is being given by the division to the AMI request for an allocation of materials for knife scabbards. The division has requested more information on the quantity and grade of aluminum which will be needed. This information is being collected and supplied.

Due to the fact that aluminum knife guards are an integral part of the knives in most instances, allocation of critical materials is partially under the control of the cutlery division, which administers cutlery order L-140-a. The Administrator of this order has been approached to ascertain what can be done to provide proper relief.

## MORE LABOR SHORT AREAS ANNOUNCED BY WMC

The number of areas in which labor shortages are acute has increased from 67 as of January 1 to 68 on February 1, according to the WMC revised labor market area classification. While Indianapolis, Massena, N. Y., and Spruce Pine, N. C. have been removed from the list of labor shortage areas, Moline, Ill., Richmond, Va., Springfield-Decatur, Ill., and Waukegan, Ill., have been listed as areas of acute labor shortage.

## FINANCIAL NOTES

Rath Packing Co., Waterloo, Ia., has renewed its corporate charter for another 20 years by filing papers with the secretary of state's office, it is announced. Capitalization of the firm is \$12,000,000. The Rath articles were amended December 25, 1940.

Directors of Swift & Company this week declared a regular quarterly dividend of 40c per share on the company's stock, payable April 1 to shareholders of record March 1, and a special dividend of 40c per share, payable March 1 to shareholders of record February 1.

Board of directors of John Morrell & Co., Ottumwa, Ia., at a meeting on January 7, declared a dividend of 50c per share on the company's common stock, payable January 31, 1944, to shareholders of record at the close of business on January 17.

Directors of John J. Felin & Co., Inc., Philadelphia, have declared a regular dividend on the preferred stock of \$1.75, payable January 25 to stockholders of record January 20.

The board of directors of Wilson & Co., Inc., at a meeting this week declared a dividend of \$3 per share on its \$6 preferred stock to apply on accumulations for the periods August 1, 1943 to October 31, 1943 and November 1, 1943 to January 31, 1944, payable March 10, 1944 to the stockholders.



## FOOD that packs a punch for our fighting bunch

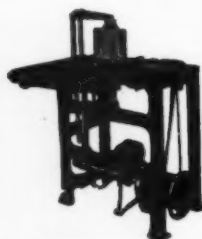


Good wholesome meat and plenty of it—that's what it takes to help give our boys the stamina and the drive that has made them the greatest army ever. To keep rations at fighting peak, let's buy more and still more War Bonds and Stamps. The Adler Company, meanwhile, is exerting every effort to meet Stockinette needs so essential to keep meats in prime condition all the way to distant fighting fronts. When you need Stockinettes, simply call—

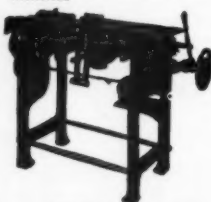
*Fred C. Lechner*  
222 W. Adams St., Chicago, Ill.

SELLING AGENT FOR  
STOCKINETTES MADE BY  
**THE ADLER CO.**  
CINCINNATI, OHIO

## A LITTLE CAN SAVE SO MUCH!



PETERS JUNIOR  
CARTON FORMING AND  
LINING MACHINE  
Sets up 30-40 cartons per  
minute.



PETERS JUNIOR  
CARTON FOLDING AND  
CLOSING MACHINE  
Closes 30-40 cartons per  
minute.

Only a few minutes are required to inspect your present PETERS Machines and these few minutes may pay handsome dividends by preventing a shut down when least expected.

One small repair may be the difference between continuous operation and curtailment of operation until a new part can be obtained.

Take a few minutes and inspect your machines regularly. If a part seems to be wearing, order a replacement immediately.

—♦♦♦—

With high priorities we can furnish a few new machines. If repair parts are required, we can make prompt shipment.

**PETERS MACHINERY CO.**  
4700 Ravenswood Ave. Chicago 40, Ill.

record at the close of business on February 21, 1944.

Oscar Mayer & Co., Chicago and Madison, Wis., reported a profit for the year ended October 30 of \$623,070, equal to \$4.57 a common share. This compared with \$555,070, or \$1.09 a share, in the preceding year.

## MANPOWER CONFERENCE

At a packer-War Manpower Commission meeting held in Cincinnati recently under the auspices of the National Independent Meat Packers Association, representatives of the WMC and the WFA labor department advised packers to file a brief with the responsible government authorities asking to have butchers and some other classes of packinghouse labor placed upon the critical rather than the essential list.

## DSC CLAIMS AVAILABLE

The various claim forms to be used in applying for livestock slaughter payments under provisions of DSC Regulation 3 should now be available at all Defense Supplies Corporation regional offices. Most regional offices have completed mailing copies of these claim forms to slaughterers who previously have submitted livestock slaughter payment applications.

## Special WFA Hog Market Summary

Hog receipts in the Middle West moderated somewhat Thursday when 111,000 salable hogs arrived at the twelve markets compared to 119,000 a week ago and 34,000 a year ago. Receipts were about 7 per cent below average Thursday marketings of the past four weeks.

For the week to date the number of salable hogs received at the twelve markets was 558,000 compared to 583,000 for the corresponding days last week and 254,000 a year ago.

Although general receipts have moderated the past two days, demand has also shown a tendency to slacken. This has been noticeable particularly at Chicago where 22,000 unsold hogs were carried from Wednesday with indications for another big holdover of about 20,000 Thursday.

At Omaha the carryover from Wednesday was 12,000 and fresh salable supply was 13,000. It was expected that about 8,000 would remain unsold at the close and hog producers were being advised to load moderately the balance of the week.

Salable supply at Indianapolis was 14,000 including holdovers. Demand was sufficiently broad to absorb about 8,000 head, leaving around 6,000 unsold.

The Kansas City hog marketing committee reported that considerably more hogs could have been absorbed there than have arrived recently. It was indicated that about 15,000 can be handled Friday.

Daily receipts at South St. Paul this week have been slightly in excess of the number called for under the permission-to-market plan and a holdover of 5,000 or more was expected there Thursday. However, indications were that a clearance would be made for the week.

According to an announcement made Wednesday, an orderly hog marketing program will go into effect at Peoria Monday, February 7. Hogs delivered at that market on Monday, February 7 and until further notice must be accompanied by a written permit to market. Permits may be obtained from Peoria selling agencies.

Comparatively good clearances were expected at St. Louis National Stockyards, Sioux City and St. Joseph.

Receipts in Interior Iowa and Southern Minnesota continue to be controlled well in line with ability of plants and yards to handle the supply. For the four days this week receipts total about 220,000 compared to 218,000 last week and 150,000 a year ago.

*With bonds the axis we'll defeat  
And then we'll all have lots of meat.*



## UTILITY MEAT TRUCK No. 71 A PACKINGHOUSE FAVORITE!

Note the large capacity in comparison to the obvious short turning radius of the St. John No. 71 Utility Truck pictured here. The body is made of 12 gauge steel, with double pressed rim, reinforced and rounded corners and is hot galvanized after fabrication. The channel irons supporting the body are welded thereto, which eliminates bolts and rivets, and gives a smooth sanitary surface to inside of truck. It is easy running, has steel brackets. Wide face wheels and caster give this truck extra long life.

**QUICK DELIVERY  
ON AN M.R.O. RATING**

### SPECIFICATIONS — ST. JOHN No. 71 UTILITY TRUCK

Overall Length.....	52½"	Inside Body Length.....	50"	Capacity (cu. ft.).....	15
Overall Width.....	30½"	Inside Body Width.....	28"	Wheels.....	14x2½"
Overall Height.....	32½"	Inside Body Depth.....	18"	Caster (lb.).....	7x2½"
				Weight (lbs.).....	305

PRICE: Plain Metal Wheels, plain bearings. \$42.00 ea. f.o.b. Chicago  
Floor-Saver Tread Wheels, roller bearings, hub caps. \$58.50 ea. f.o.b. Chicago



For Details and Prices of other ST. JOHN EQUIPMENT Write E. G. JAMES Co.

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CONCO-UTILITY HOISTS  
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also USED and REBUILT MACHINERY

## E. G. JAMES COMPANY

316 S. LA SALLE ST.  
CHICAGO (4), ILL.

Phone HARRISON 9066



# NEW EQUIPMENT *and Supplies*

## HIGH VELOCITY FAN

The "air blaster" fan—a new high velocity fan—has been placed on the market by the Chelsea Fan & Blower Co., Inc., Irvington, N. J.

The feature of this unit is that it delivers a large volume of air in a straight line to the spot where it is needed,



reaching more effectively into out of the way corners and dead air spaces. The discharge expands only slightly and continues as a high velocity air stream over larger distances.

The fan has applications in meat packing and cold storage plants, freezers and shipholds. It may also be employed for cooling condensers, ammonia compressors and transformers.

The unit consists of a heavy gauge welded steel housing, mounted on an adjustable pedestal which may be tilted 60 degs. up or down. It is driven by a direct-connected, ball bearing motor. The fan blade is of heavy steel, die cut and die formed and perfectly balanced.

The fan is made in three sizes: 18 in.  $\frac{3}{4}$  h.p., 6000 cfm motor; 24 in.  $1\frac{1}{2}$  h.p., 9000 cfm motor and 30 in.  $1\frac{1}{2}$  h.p., 11,000 cfm motor.

## INDUSTRIAL CLOTHING

Industrial clothing coated with rubber, synthetic rubber or other synthetic materials has been added to its line, it is announced by E. F. Tomlinson, general manager of the Industrial Products Sales Division of The B. F. Goodrich Co. The line will bear the company's brand, widely known to industrial buy-

ers of rubber goods, as well as consumers of tires, tubes and other rubber products.

Included in the new line are general purpose work coats, industrial coats and worker's leggings, work jackets, pants and hats. Garments will be made under limitations imposed by the War Production Board, governing the amounts of natural crude rubber, reclaim or synthetic rubber which can be utilized.

## CIRCULAR FLUORESCENT LAMPS DEVELOPED

Something new in lighting—circular fluorescent lamps—will be added to Westinghouse Electric & Mfg. Co.'s line of Mazda F lamps "as soon as conditions permit," the company announces. Sizes to be produced and current consumption are as follows:

Approx. overall outside diam. of circle	Maximum bulb size	Approximate watts
8 $\frac{1}{4}$ in.	1 $\frac{1}{4}$ in.	20
12 $\frac{1}{4}$ in.	1 $\frac{1}{4}$ in.	30
16 in.	1 $\frac{1}{4}$ in. or 1 $\frac{1}{2}$ in.	40

At present, the company points out, no production facilities for the new lamps are available. Sample lamps are not available because of the heavy demands of industry and the military. Before going into production on the new lamps, the company will release complete information regarding auxiliaries and accessories for them.

## ISSUE PRIORITIES BOOKLET

"Priorities Mobilize Production for Victory" is the title of a 16-page booklet recently published by Manning, Maxwell & Moore, Bridgeport, Conn., makers of pressure gauges, safety valves, industrial thermometers and globe valves. The unique booklet, explaining priorities and how to use them, was published by the company in an effort to assist its jobbers, their salesmen and customers.

To get the material for the fact-filled booklet it was necessary to comb through large quantities of War Production Board orders to select the proper ones and boil down the information for easy consumption. Such topics as "Principles of the Priority System," "Securing Materials for Manufacture," "The Acceptance of Orders" and "Securing and Extending of Priority Ratings" are among the important features discussed. Reproductions of different types of forms of certificates to be used by jobbers or customers of this company are also included in the booklet.

## POSITIVE-GRIP SHEAVE

Allis-Chalmers Mfg. Co., Milwaukee, Wis., has announced the development of a new sheave, designed for quick and easy mounting and demounting. Known as the "Magic-Grip" sheave, it locks to the shaft in one tightening operation. As its tapered split bushing, which accommodates normal shaft tolerances, is drawn further into the sheave, the sheave, bushing and shaft are locked together simultaneously. The unit is illustrated herewith.

This positive clamp fit, the company



states, assures that the sheave is perfectly centered and secure, guaranteeing smooth running performance free from back-lash and shear. The new design, it is claimed, permits the sheave to be mounted closer to the motor, increasing bearing life by reducing shaft overhang. The sheaves will be stocked in a complete line.

Three cap screws fasten the sheave in position and are removed when it is to be taken from the shaft. The assembly contains no set screws which might damage the shaft.

## NEW CORK SUBSTITUTE

The U. S. Department of Agriculture recently announced the development of a new type of cork substitute, declared by the Agricultural Research Administration to be the equal of cork discs used in bottling food and beverage products. The material is made of pith and fibers from farm wastes, together with animal or vegetable glues and sugars, apple honey or glycerine. It was devised at the Department's northern regional research laboratory at Peoria, Ill.

The new product has been given the name "Noreseal" by combining parts of northern and regional with the word seal. It may be formed as rods or sheets.

# What happens when a Smudge Pot marries a Paint Pail?



1. A smudge pot originally designed to protect fruit trees from killing frosts and ...



2. ... a peacetime paint pail are now playing an important part in shielding Allied convoys.



3. American Can Company combined these two containers. The smudge pot became a float ... the longer paint can became a fuel chamber.



4. This "smoke float" was further perfected in collaboration with U. S. Navy ordnance experts. It will instantly produce a dense smoke screen to hide Allied ships from the enemy.

**CENSORED**



THIS is merely one interesting example of the work which Canco is doing for the armed forces. There are scores of others including *Complete Torpedoes, Fuse Containers, Land Mines, Ration and Water Containers, various parts for Machine Guns, Search Lights, and Marine Engines.*

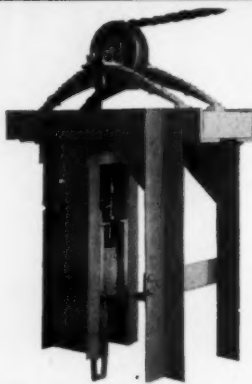
In addition, of course, we are still making food cans ... This year more cans for food are expected to be made than ever before. And, to help conserve metal, Canco packaging experts are designing many types of substitute war-time containers for civilian use.



**AMERICAN CAN COMPANY**

230 Park Avenue, New York 17, N. Y.

5. The rest of the story must remain untold, except that these floats are now being turned out by the thousands and will save great quantities of fuel oil formerly used to produce smoke.



## "BOSS" AUTOMATIC LANDING DEVICE - NO. 401

Patent Applied for

This practical, positive device is used with much success for the safe landing of cattle on the bleeding rail.

Used with "BOSS" Electric Hoists, it is equipped with limit switch to automatically stop the motor and apply the magnetic brake, holding the beef in proper position for landing.

Another "BOSS" Device that gives

Best Of Satisfactory Service

### THE CINCINNATI BUTCHERS' SUPPLY COMPANY

Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati 16, Ohio

Factory: Helen & Blade Sts., Cincinnati, Ohio

824 Exchange Ave., U. S. Yards, Chicago 9, Ill.



## Recent War Agency Orders Affecting the Meat Industry



**GLUE STOCK.**—The War Production Board this week prohibited the use of green and salted hide trimmings, packer trimmings including green and salted ears, lips, snouts and tails and sinews and pizzles, as well as other types of hide glue stock, in the manufacture of edible or inedible gelatin. The order (Part 3293 of M-368) became effective on January 29 and is expected to divert approximately 12,000 tons of hide stock to the production of glue. It is estimated this will provide between 2 and 3 million additional pounds of hide glue against an estimated 1944 shortage of 18,000,000 lbs.

**FINANCIAL REPORT FORMS.**—Simplification and condensation of the forms on which corporations are requested to make annual and quarterly financial reports was announced by OPA. These are the forms, known as A and B, which OPA has used for two years to obtain information concerning financial trends in different industries as a basis for price actions.

**PD-1A.**—The War Production Board has announced that firms who have been using form WPB PD-1A should now use

WPB-541. This form has been drawn up to note the various regional offices of WPB and facilitate the filing of applications with those local offices. This is in line with the WPB decision to regionalize all the small applications. All applications hereafter made out on WPB PD-1A will be returned for refile on WPB-541.

**PREFERENCE RATINGS.**—Under an adjustment in preference ratings available to various industries for MRO supplies, designed to reflect a revised pattern of relative urgency, refrigerated warehouses of perishable food products have been made eligible to use the AA-1 preference rating for maintenance, repair and operating supplies, WPB announced. The change was effected by including the warehouses in List I of CMP Regulation No. 5, as amended September 13, 1943.

**REJECTION OF RATED ORDERS.**—Conditions under which sellers may reject rated orders for failure by the purchaser to meet established prices and terms have been clarified by WPB through Interpretation No. 3 to Priorities Regulation No. 1, as amended January 4. The exception to the general

rule that sellers must accept rated orders applies to persons who regularly sell only in multiples of a specified quantity and receive rated orders for a number of items that is not a multiple of that quantity. The seller may reject the rated order for the number of units in excess of a standard multiple; i.e., a manufacturer, receiving an order for 40 units, might supply three dozen (36) and reject the rated order covering the remaining 4.

### FLASHES ON SUPPLIERS

**AMERICAN CAN CO.**—D. W. Figgis, formerly executive vice president of American Can Co., has been named president of the Canco organization, with M. J. Sullivan, former president, becoming chairman of the board. C. H. Black, vice president in charge of sales, was named to succeed Mr. Figgis and S. Sloan Colt, president, Bankers Trust Co. of New York, was elected a director. Messrs. Sullivan, Figgis and Black have spent their entire business careers in the can manufacturing industry.

**YORK CORPORATION.**—John P. Lebor has been named treasurer of York Corporation, refrigeration and air conditioning manufacturers, it is announced. He has served as assistant treasurer of the company since 1941. Lebor joined the corporation in 1940 as assistant to the executive vice president, E. A. Kleinschmidt. Before that he was engaged in financial work in New York City for ten years with the firm of Scudder, Stevens and Clark and the Radio-Keith-Orpheum Corporation.

### NEW U. S. APPOINTMENTS

The appointments of Alexander Johnson as chief of the wool division, Livestock and Meats Branch, Food Distribution Administration, and of Maury Marerick, San Antonio, Tex., as vice chairman of the War Production Board in charge of the Smaller War Plants Corporation and as a member of the board of SWPC, have been announced by Washington officials.

Wholesale Brokers of

# NATURAL CASINGS

And Animal Glands

**Offers Wanted:**  
 HOG CASINGS • HOG BUNGS • HOG BUNG ENDS  
 SHEEP CASINGS • BEEF CASINGS  
 PEPSIN SKINS • OX BILE • FROZEN GLANDS

## SAMI S. SVENDSEN

2252 W. 111th PLACE CHICAGO 43, ILLINOIS



# Hundreds of Nationally Known Prepared Foods Contain Stange Seasonings

**WM. J. STANGE CO.**

2530 W. MONROE ST., CHICAGO 12, ILL.

## Lard Processing Methods

(Continued from page 11.)

11.—Does activated carbon in the rendering tank always give a satisfactory bleach?

No. Activated carbon will never bleach blue or green lard. Earth must be used to do this, in a clay kettle in the usual manner. If activated carbon is used in the rendering tank, the tankage will be dark. Lard in a tank in which activated carbon was added must be filtered.

12.—Does filtering ever cause loss of stability in lard?

Much of the damage blamed on bleaching really occurs during filtering. Chart 2 shows clearly the effect of filtering on the stability of the lard.

13.—How can running lard through a filter press lower its stability?

Unless care is taken to prevent it, the filter press may become one of the worst enemies of good lard. The cloths may be rancid due to too long use, or to careless washing. It is important that the cloths do not become rancid. To prevent this, they should be washed from time to time. After the cloths are washed with soda ash or lye they should be thoroughly rinsed in hot water until the soap and excess alkali have been removed from them. Soap and free alkali remaining in wash cloths will lower the keeping quality of lard filtered through them. The press may contain rancid material from previous filterings. Such a condition never fails to produce a filtered lard with poor stability. If you want to make better lard, be sure your filter press is frequently and thoroughly cleaned. Brass bibcocks have also been shown to lower the stability of lard passing through the press. They should be replaced with iron cocks.

14.—Is it necessary to dry lard?

It may be necessary to dry lard that has not been filtered. Lard that has been filtered should be dry enough.

15.—Why does lard need to be dry?

There are two reasons. First, if any tank water remains, the lard may become sour and smell bad. To make good lard all tank water must be removed. Second, if there is much moisture pres-

ent, the lard will spatter when used for frying. A spattered home-maker has no enthusiasm for lard.

16.—How much water does it take to spatter?

Tests have shown that more than 0.2 per cent moisture makes lard spatter too much. This must not be tank water, as any amount of tank water is too much. Moisture in properly settled lard may be picked up from wet equipment, especially lard rolls on which moisture has condensed.

17.—How may lard be dried?

Careful settling produces dry lard. Lard which has been properly processed may be satisfactorily settled and dried at a temperature of not over 160 degs. F. Lard should never be dried by heating it to high temperatures. Heat should be applied to the bottom of the tank containing the lard in order to cause a circulation of the lard to the surface where moisture evaporates as it comes in contact with the air. The air is heated as it comes in contact with the hotter lard. This heating increases the capacity of the air for holding moisture. In one plant it was believed that small amounts of moisture made the lard become rancid quickly. Although this belief is false, nevertheless the manager ordered the lard to be heated until it

smoked, and to be held there for 30 minutes, to drive out the last bit of water. He succeeded in drying the lard, but ended with a product that frequently became rancid before it left his plant. On the day that an Institute representative called, he found the stability of the batch tested was thus being decreased from 8 hours to 2 hours.

## LATE NEWS— FLASHES

In a ruling issued on February 4 by the Defense Supplies Corporation a change was made in the allowance of transportation cost of cattle as a part of their cost. In the past DSC has prohibited slaughterers from considering transportation costs as a part of the cattle cost where such transportation was within the municipality or where the slaughterer did his own transportation work. Under today's ruling, where the slaughterer does his own transportation and the distance hauled is more than 25 miles one way, he may include as cost of transportation the common carrier rate on the cattle transported.

See Classified page for good men.

During Wartime Specify

# LIBERTY

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Put the 4th War Loan Drive Over the Top! YOURS for "LIBERTY"

**Tufedge**  
BEEF SHROUDS  
CUTTING

**THE CLEVELAND COTTON PRODUCTS CO.**  
\* CLEVELAND 14, OHIO \*

## CHICAGO PROV. STOCKS

Storage stocks of both meats and lard at Chicago were increased to some extent during the first month of the new year. Holdings of lard at the close of January amounted to 38,023,701 lbs., 11,289,945 lbs. more than the December 30 inventory and 26,634,627 lbs. larger than for the corresponding date a year earlier. Holdings of P.S. lard at the close of business on January 31 amounted to 15,380,900 lbs. compared with 10,931,350 lbs. on December 31, 1943 and 5,697,050 lbs. on January 31, 1943. Other lard in storage on February 1 amounted to 22,642,801 lbs. compared with 15,802,406 lbs. a month earlier and 5,692,024 lbs. a year ago.

Total meat stocks on February 1 at 61,724,221 lbs. compared with 55,313,214 lbs. a month earlier and 67,284,367 lbs. on the corresponding date a year ago. Holdings of contract D.S. clear bellies showed the largest gain compared with a month earlier. On January 1, holdings of this item amounted to only 684,400 lbs. but during January the stocks soared to 3,196,300 lbs. This compared with only 494,900 lbs. on February 1, 1943. Meanwhile, holdings of other D.S. clear bellies were reduced to 8,752,420 lbs. on February 1 from 9,459,238 lbs. on January 1 and compared with 12,768,903 lbs. on February 1, 1943.

Compared with a month ago, gains were recorded in holdings of D.S. fat backs, S.P. hams, all barreled pork, S.P. bellies, S.P. picnics and S.P. Boston shoulders and other cut meats. Stocks of S.P. skinned hams were below a month earlier.

	Jan. 31, 1944, lbs.	Dec. 31, 1943, lbs.	Jan. 31, 1943, lbs.
All bbl. pk. (bbls.)	3,350	2,498	8,437
P.S. lard (a)	15,380,900	10,931,350	5,697,050
P.S. lard (b)	22,642,801	15,802,406	5,692,024
Other lard	38,023,701	26,733,756	11,389,074
Total lard	38,023,701	26,733,756	11,389,074
D.S. cl. bellies (contract)	3,196,300	684,400	494,900
D.S. cl. bellies (other)	8,752,420	9,459,238	12,768,903
D.S. rib bellies	3,968,449	2,191,456	5,792,925
D.S. fat backs	2,146,819	1,421,346	5,774,356
S.P. hams	12,516,432	13,251,205	19,534,228
S.P. skin'd hams	17,490,137	15,550,275	10,397,541
S.P. picnics, S.P. Boston shldrs.	4,677,331	4,289,372	3,123,046
Other cut meats	8,986,333	8,465,928	9,397,468
Tot. cut meats	61,724,221	55,313,214	67,284,367

(a) Made since Oct. 1, 1943. (b) Made from Oct. 1, 1942 to Oct. 7, 1943.

## STOCKS AT SEVEN MARKETS

With hog slaughter continuing at a heavy rate, production of meats and lard during January was again large, as evidenced by the report of stocks of meat and lard on hand at the seven markets at the close of business on January 31.

The marketward movement of hogs continued to run heavier than the various markets could readily handle at various times during the month, some of the central points finding it necessary to place embargoes on shipments and to utilize the permit plan of marketing in order to give packers a chance to clean

up those supplies currently on hand.

On February 1, holdings of all meats amounted to 154,851,604 lbs. compared with 130,715,224 lbs. a month earlier and 157,517,103 lbs. on the corresponding date a year ago. Stocks of all types of meat were larger than on January 1.

Total lard stocks on February 1 amounted to 71,250,295 lbs. compared with 48,339,621 lbs. on January 1 and only 24,273,467 lbs. on February 1, 1943. Holdings of P.S. lard and other lard were almost identical, with the latter having a slight edge at 35,959,438 lbs. compared with 27,838,380 lbs. a month earlier and 11,334,928 lbs. a year ago. Total stocks of P.S. lard at 35,280,857 lbs. on February 1 compared with 20,501,241 lbs. a month earlier and 12,938,539 lbs. a year ago.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on January 31, 1944, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Jan. 31, 1944, lbs.	Dec. 31, 1943, lbs.	Jan. 31, 1943, lbs.
Tot. S.P. meats	89,922,745	81,724,826	91,615,891
Tot. D.S. meats	40,166,986	30,008,205	44,539,720
Other cut meats	24,761,873	18,967,193	21,361,492
Tot. all meats	154,851,604	130,715,224	157,517,103
P.S. lard	35,280,857	20,501,241	12,938,539
Other lard	35,959,438	27,838,380	11,334,928
Total lard	71,250,295	48,339,621	24,273,467
S.P. reg. hams	4,186,987	3,770,163	14,042,153
S.P. skin'd hams	33,170,885	31,865,433	41,728,720
S.P. bellies	45,486,768	39,712,481	30,733,709
S.P. picnics	7,078,105	6,376,749	4,883,306
D.S. bellies	28,490,542	22,326,132	31,149,306
D.S. fat backs	11,676,444	7,677,073	13,390,414

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended January 29, 1944, were reported as follows:

	Week Jan. 29	Previous week	Same week '43
Cured meats, lbs.	31,288,000	33,133,000	24,413,000
Fresh meats, lbs.	5,592,000	49,133,000	54,432,000
Lard, lbs.	5,138,000	9,172,000	5,122,000

## HOGS CUT OUT BETTER AS COST IS REDUCED

(Chicago costs and prices, first four days of week.)

	Pct. live wt.	Pct. fin. yield	Price per lb.	—180-220 lbs.— Value	
				per cwt. live	per cwt. fin.
Regular hams	14.0	20.2	21.4	\$ 3.00	\$ 4.32
Skinned hams					
Picnics	5.7	8.1	20.0	1.14	1.62
Boston butts	4.3	6.1	24.5	1.05	1.49
Loins (blade in)	10.1	14.6	23.3	2.35	3.40
Bellies, S. P.	11.1	15.9	17.3	1.92	2.75
Bellies, D. S.					
Fat backs					
Plates and jowls	2.9	4.1	10.1	.29	.41
Raw leaf	2.2	3.2	12.4	.27	.40
P. S. lard, rend. wt.	12.9	18.1	12.5	1.65	2.32
Spareribs	1.6	2.3	1.00	.28	.37
Regular trimmings	3.2	4.5	17.5	.56	.79
Feet, tails, neckbones	2.0	2.9		.12	.18
Offal and miscellaneous				.52	.70
Credit for subsidy				1.30	1.86
TOTAL YIELD AND VALUE	70.0	100.0		\$14.43	\$20.61

	Per cwt. live	Per cwt. fin. yield
Cost of hogs	\$13.50	
Condemnation loss	.07	
Handling and overhead	.54	
TOTAL COST PER CWT.	\$14.11	\$20.16
TOTAL VALUE	14.43	20.61
+Cutting margin	.32	.45
+Margin last week	.29	.41

## BRUISED MEAT LOSSES

During a recent five-week period, a Midwestern meat packer with three plants kept accurate tab on bruised meat losses. The total amounted to exactly \$8,771.83. That works out to the tune of about \$300 a day for every working day in the five-week period.

This loss includes not only the actual loss on bruised meat to the tank, but the down-grading of cuts on account of bruises and scratches. If it is typical of the losses over a year, it is indeed a staggering sum to pay for careless handling of livestock before slaughtering, states a release recently issued by the National Live Stock Loss Prevention Board.

## GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted by the Dept. of Agriculture in August:

	Aug. 1943	July 1943	Aug. 1942
Fresh & frozen—			
Beef	580,011,000	527,877,000	54,151,000
Veal & calf	69,089,000	54,319,000	1,094,000
Lamb	61,922,000	66,823,000	2,062,000
Yearling	2,234,000	1,830,000	921,000
Mutton	32,296,000	19,229,000	2,000,000
Pork	548,000	434,000	297,000
Cured—			
Beef	115,000	55,000	110,000
Pork	822,000	573,000	728,000
Sausage	718,000	490,000	556,000
Other meats and lard	304,000	312,000	287,000
Total	748,059,000	671,945,000	62,733,000

\*Previously mutton and yearlings were combined.

\*These totals exclude gradings for the F.B.C.C.

## BUY—BUY—BUY—BUY—BUY

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

Hog supplies being liberal during the week, prices for 180- to 220-lb. hogs were shaved a bit and the cost to packers was under that of a week earlier. There was no change in product values, most of these being at ceiling prices, and operating costs also were unchanged. Consequently the plus cut-out margin on these light hogs showed a 3c gain at 32c compared with 29c a week earlier. No changes were made in the minus cut-out margins for 220- to 240-lb. and 240- to 270-lb. hogs which remain at 18c.

There's just **ONE THING**  
TO KEEP IN MIND



When you're considering  
**LOW TEMPERATURE INSULATION**

- ★ HIGH THERMAL EFFICIENCY
- ★ NO SETTLING  
NO COMPACTING  
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- ★ RESISTIVE TO FIRE  
INSECTS AND VERMIN

It's easy to remember, hard to forget, that PALCO Wool Insulation combines all of the desirable features and advantages you desire for efficient, low temperature control. It's also easy to install and lasts indefinitely. No deterioration. Fills small spaces or large areas equally well with positive insulation efficiency.

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THE PACIFIC LUMBER COMPANY

Dept. D, 100 Bush St., San Francisco, Calif.  
CHICAGO • LOS ANGELES • NEW YORK



X-Ray view showing pressure-equalizing pivot point on HOOK-EYE Master Knife. Curvature is exaggerated for visibility.

**EVERY KNIFE WEARS**

*But* **ONLY THIS ONE**

**RETAINS ITS EFFICIENCY**

As ordinary knives wear they gradually separate from the plate towards the outer end where the wear is greatest, leaving a slight clearance between the two and interfering with the shearing action necessary to clean cutting. This cannot happen with the HOOK-EYE Master Knife, because it is built with a pressure-equalizing Pivot Point which distributes pressure uniformly over the blade, thus maintaining close cutting contact between blades and plates along the full length of the blade. As a result, the HOOK-EYE Master Knife, operating in conjunction with the long-wearing, hard surface HOOK-EYE Process Plate, cuts with undiminished efficiency until eventually replaced with a new blade insert just as sharp as the first.

Send coupon below, for prices and information, specifying the type of plate used.

Please send information on knives and plates for:

Size of plate: .....

Size of plate holes: .....

Make and Model of grinding machine: .....

Name: .....

Street: .....

City: ..... State: .....



MP-36

**ATLANTIC SERVICE CO., INC.**  
712 CATON AVE. BROOKLYN, N. Y.

*Right* —SIZE  
—QUALITY  
—PRICE

**SAUSAGE**  
**CASINGS**

**EARLY & MOOR INC.**

BOSTON, MASS.

"The Skins You Love to Stuff"



# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

†Carcass Beef	
Week ended Feb. 5, 1944	
per lb.	
Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commercial, all wts.	18
Steer, hfr., utility, all wts.	16
Cow, commercial and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and commercial	19 1/2
Cow forequarters, good and commercial	17

### †Beef Cuts

Steer, hfr., short loins, choice	23
Steer, hfr., short loins, good	20 1/2
Steer, hfr., short loins, commercial	23 1/2
Steer, hfr., short loins, utility	22 1/2
Cow, short loins, good and commercial	22 1/2
Cow, short loins, utility	22 1/2
Steer, heifer round, choice	22 1/2
Steer, heifer round, good	21 1/2
Steer, heifer round, commercial	19 1/2
Steer, heifer round, utility	18 1/2
Steer, hfr., loin, good	23 1/2
Steer, hfr., loin, commercial	23 1/2
Cow loin, good and commercial	23 1/2
Cow loin, utility	20 1/2
Cow round, good and commercial	19 1/2
Cow round, utility	16 1/2
Steer, heifer rib, choice	24 1/2
Steer, heifer rib, good	23 1/2
Steer, heifer rib, commercial	21 1/2
Steer, heifer rib, utility	19
Cow rib, good and commercial	21 1/2
Cow rib, utility	19
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	26 1/2
Steer, hfr., sirloin, commercial	21 1/2
Steer, hfr., reg. chuck, all grades	21 1/2
Cow sirloin, good and commercial	21 1/2
Cow sirloin, utility	18 1/2
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	20 1/2
Steer, hfr., reg. chuck, good	19 1/2
Steer, hfr., reg. chuck, commercial	18 1/2
Steer, hfr., reg. chuck, utility	16
Cow reg. chuck, good and commercial	18 1/2
Cow reg. chuck, utility	16
Steer, hfr., c.e. chuck, choice	19 1/2
Steer, hfr., c.e. chuck, good	18 1/2
Steer, hfr., c.e. chuck, commercial	16 1/2
Steer, hfr., c.e. chuck, utility	15 1/2
Cow, c.e. chuck, good and commercial	16 1/2
Cow, c.e. chuck, utility	12 1/2
Steer, hfr., forebank, all grades	12 1/2
Cow forebank, all grades	12 1/2
Steer, heifer brisket, choice	16 1/2
Steer, heifer brisket, good	16 1/2
Steer, heifer brisket, commercial	14 1/2
Steer, heifer brisket, utility	14 1/2
Cow brisket, good and commercial	14 1/2
Cow brisket, utility	14 1/2
Steer, heifer back, choice	21 1/2
Steer, heifer back, good	20 1/2
Cow back, good and commercial	19 1/2
Cow back, utility	16 1/2
Steer, hfr. arm chuck, choice	19 1/2
Steer, hfr. arm chuck, good	18 1/2
Cow arm chuck, good and commercial	17 1/2
Cow arm chuck, utility	16 1/2
Steer, hfr. short plate, good and choice	14 1/2
Steer, hfr. short plate, comm. and utility	13 1/2
Cow short plate, good and commercial	13 1/2
Cow short plate, utility	13 1/2

†Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

### Veal—Hide on

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	23 1/2

### \*Beef Products

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fresh or frozen	22 1/2
Sweetbreads	28 1/2
Ox-tails, under 1 lb.	8 1/2
Tripe, scalded	18 1/2 @ 1/4
Tripe, cooked	15 1/2 @ 1/4
Livers, unblemished	23 1/2
Kidneys	11 1/2

†Quoted below ceiling.

### \*Veal Products

Brains	9 1/2
Calf livers, Type A	49 1/2
Sweetbreads, Type A	39 1/2

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt. in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb	
Choice lambs	2585
Good lambs	2385
Medium lambs	2185
Choice hindquarters	2210
Good hindquarters	2135
Choice fores	2185
Good fores	2000
†Lamb tongues, Type A	14 1/2

**Mutton	
Choice sheep	1900
Good sheep	1815
Choice saddles	1950
Good saddles	1485
Choice fores	985
Good fores	890
Mutton legs, choice	1685
Mutton loins, choice	1590

\*\*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

### \*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/2
Picnics	19 1/2
Tenderloins	21 1/2
Skinned shoulders, bone in	21 1/2
Spareribs, under 8 lbs.	15 1/2
Boston butts, 4 to 8 lbs. av.	24 1/2
Boneless butts, cellar trim.	20
Neck bones	13 1/2 @ 4
Pigs' feet, short cut	4
Kidneys	10
Livers, unblemished	12 1/2 @ 1/2
Brains	16 @ 11
Ears	75 @ 6
Snouts, lean out	76 @ 9
Snouts, lean in	77 1/2 @ 10 1/2
Heads	8 1/2
Chitterlings	8

\*Prices carlot and loose basis.

†Quoted below ceiling.

### \*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.	
parchment paper	26 1/2
Fancy skinned hams, 14/16 lbs.	
parchment paper	28 1/2
Picnics, 4/8 lbs., short shank, wrapped	26
Fancy bacon, 6/8 lbs., wrapped	26
Standard bacon, 6/8 lbs., wrapped	24
No. 1 beef sets, smoked	
Insides, C Grade	46 1/2
Outsides, C Grade	44 1/2
Knuckles, C Grade	42 1/2

\*Quotations on pork items for less than 500 lb. lots and include wrapping and shipping containers.

### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	31.00
Honeycomb tripe, 200-lb. bbl.	34.50
Pocket honeycomb tripe, 200-lb. bbl.	34.50

### \*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
100-125 pieces	25.50
100-125 pieces	28.50
Clear plate pork, 25-35 pieces	23.00
Brisket pork	26.50
Plate beef, 200 lb. bbls.	32.50
Extra plate beef, 200 lb. bbls.	34.00

\*Quotation on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

### SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis	
Regular pork trimmings	116 1/2 @ 17 1/2
Special lean pork trimmings 85%	27 1/2
Extra lean pork trimmings 95%	29 1/2
Pork cheek meat	117 1/2 @ 18
Pork hearts	111 @ 12
Pork livers, unblemished	112 1/2 @ 13
Boneless bal meat	17
Boneless chucks	17
Shank meat	16 1/2
Beef trimmings	15 1/2
Dressed canners	12 1/2
Dressed cutlets	12 1/2
Dressed bologna hams	13 1/2
Tongues, canner, fresh or froz.	16 1/2

†Quoted below ceiling.

### DRY SAUSAGE

Cervelat, choice, in hog bungs	58
Thuringer	31
Farmer	41
Holsteiner	41
B. C. salami, choice	54
Kilase, salami, choice, in hog bungs	unquoted
B. C. salami, new condition	52
Prisces, choice, in hog middles	unquoted
Genoa style salami, choice	63
Pepperoni	50 1/2
Mortadella, new condition	28
Cappicola (cooked)	45
Prosciutto hams	36 1/2

### †DOMESTIC SAUSAGE

(Quotations cover Type 3)

Pork sausage, hog casings	29 1/2
Pork sausage, bulk	29 1/2
Frankfurters, in hog casings	29 1/2
Frankfurters, in hog casings	29 1/2
Bologna, natural casings	29 1/2
Bologna, in artificial casings	29 1/2
Liver sausage, fresh, in beef casings	29 1/2
Liver sausage, fresh, in hog bungs	29 1/2
Smoked liver sausage in hog bungs	29 1/2
Head cheese	29 1/2
New England, natural casings	29 1/2
Mixed luncheon, natural casings	29 1/2
Tongue and blood	29 1/2
Blood sausage	29 1/2
Rouse	29 1/2
Polish sausage	29 1/2

†Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meat shops no local delivery is made. Prices include boxing or packaging costs.

### CURING MATERIALS

Nitrite of soda (Chgo. w'house stock):	
In 425-lb. bbls., delivered	4.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dom. refined granulated	4.00
Small crystals	4.25
Medium crystals	4.50
Large crystals	4.75
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	4.25
Salt, per ton, in minimum car of 50,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	3.75
Medium, kiln dried	3.50
Rock, bulk, 40 ton cars	3.25
Sugar:	
Raw, 90 basis, f.o.b. New Orleans	4.75
Standard gran., f.o.b. refiners (2%)	4.50
Packers' curing sugar, 250 lb. bags	4.25
f.o.b. Reserve, L.A., less 2%	4.00
Dextrose, in car lots, per cwt. (cotton)	4.00
in paper bags	4.25

### SAUSAGE CASINGS

(P. O. B. Chicago)

(Prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 150 pack	10 @ 3
Domestic rounds, over 1 3/4 in., 140 pack	8 @ 3
Export rounds, wide, over 1 3/4 in., 40 @ 3	
Export rounds, medium, 1 1/2 to 1 3/4 in., 25 @ 3	
Export rounds, narrow, 1 1/4 in. under	23 @ 3
No. 1 wensands	.05 @ 26
No. 2 wensands	.18 @ 26
No. 1 bungs	.10 @ 12
No. 2 bungs	.10 @ 12
Middle select, 1 1/2 @ 2 in.	.40 @ 40
Middle select, extra, 2 1/4 @ 2 1/2 in.	.50 @ 40
Middle select, extra, 2 1/4 @ 2 1/2 in.	.50 @ 40
Middle select, extra, 2 1/4 @ 2 1/2 in.	.50 @ 40
np	1.10 @ 15
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.04 @ 60
16-12 in. wide, flat	.05 @ 60
8-10 in. wide, flat	.05 @ 60
6-8 in. wide, flat	.05 @ 60
Hog casings:	
Extra narrow, 29 mm. & dn.	2.90 @ 21.5
Narrow mediums, 29 @ 32 mm.	2.30 @ 24
Medium, 32 @ 35 mm.	2.05 @ 25
English medium, 35 @ 38 mm.	1.75 @ 21
Wide, 35 @ 43 mm.	1.50 @ 17.5
Extra wide, 43 mm.	1.50 @ 17.5
Export bungs	.22 @ 25
Large prime bungs	.17 @ 25
Medium prime bungs	.13 @ 25
Small prime bungs	.12 @ 25
Middle, per set	.20 @ 25

### SPICES

(Basis Chicago, original bbls., bags or bulk)

	Whole	Ground
Allspice, prime	30	30
Realfit	31	31
Chili pepper	41	41
Powder	40	40
Cloves, Amboyna	25	25
Vanilla	23	23
Ginger, Jamaica, unbleached	23	23
Mace, Fancy Banda	1.06	1.12
East Indies	95	95
East & West Indies Blend	95	95
Mustard flour, fancy	22	22
No. 1	22	22
Nutmeg	67	67
East Indies	58	58
East & West Indies Blend	58	58
Paprika, Spanish	85	85
Pepper, Cayenne	85	85
Red No. 1	25	25
*Black Malabar	11	11
*Black Lampung	8 1/2	8 1/2
*Pepper, white Singapore	18 1/2	18 1/2
*Muntok	18	18
*Packers	18	18
*Nominal quotations		

### SEEDS AND HERBS

	Whole	Ground
Caraway seed	88	25 1/2
Coriander seed	18 1/2	18 1/2
Coriander Morocco bleached	19	17 1/2
Coriander Morocco natural No. 1	15 1/2	15 1/2
Mustard seed, fancy yellow	25	25
American	51	51
Marjoram, Chilean	19	19
Oregano	19	19

# MARKET PRICES

## New York

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Owl, good and commercial.....	19

The above quotations do not include charges for  
lumbering but do include 50c per cwt. for local  
delivery.

### KOSHER BEEF CUTS

Steer, heifer, triangle, choice.....	21 1/4
Steer, heifer, triangle, good.....	20 1/4
Steer, heifer, triangle, commercial.....	19 1/4
Steer, heifer, triangle, utility.....	17 1/4
Steer, hfr., reg. chuck, choice.....	24
Steer, hfr., reg. chuck, good.....	22 1/4
Steer, hfr., reg. chuck, commercial.....	21 1/4
Steer, hfr., reg. chuck, utility.....	18 1/4

Above quotations include permitted additions  
for Zone 9, plus \$1.50 per cwt. for koshering plus  
50c per cwt. for local delivery.

Steer, heifer, rib, choice.....	25 1/4
Steer, heifer, rib, good.....	24 1/4
Steer, heifer, rib, commercial.....	22 1/4
Steer, heifer, rib, utility.....	20
Steer, heifer, loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt.  
for delivery. Additions for kosher cuts, where  
permitted, are not included in prices.

### \*FRESH PORK CUTS

	Western	City
Pork loin, fresh, 12 lbs. down.....	23 1/4	26 1/4
Shoulders, regular.....	20 1/4	21 1/4
Butts, regular, 4/8 lbs.....	24 1/4	21 1/4
Hams, regular, under 14 lbs.....	23 1/4	21 1/4
Hams, smoked, under 14 lbs.....	25 1/4	21 1/4
Picnics, fresh, bone in.....	19 1/4	20
Pork trimmings, extra lean.....	31 1/4	24
Pork trimmings, regular.....	19 1/4	20
Spareribs, medium.....	19 1/4	20
Pork loin, fresh, 10/12 lbs.....	26 1/4	21 1/4
Shoulders, regular.....	20 1/4	21 1/4
Butts, boneless, C. T.....	31	24
Hams, regular, under 14 lbs.....	23 1/4	21 1/4
Hams, smoked, under 14 lbs.....	25 1/4	21 1/4
Picnics, bone in.....	19 1/4	20
Pork trimmings, extra lean.....	31 1/4	24
Pork trimmings, regular.....	19 1/4	20
Spareribs, medium.....	19 1/4	20
Boston butts, 4/8 lbs.....	27 1/4	21 1/4

### \*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down.....	44
Cooked hams, skinless, fattened, 8 lbs. down.....	47 1/4

### \*SMOKED MEATS

Regular hams, under 14 lbs.....	28
Regular hams, 14/18 lbs.....	27 1/4
Regular hams, over 18 lbs.....	26 1/4
Smoked hams, under 14 lbs.....	30
Smoked hams, 14/18 lbs.....	30 1/4
Smoked hams, over 18 lbs.....	29
Picnics, bone in.....	26 1/4
Bacon, western, 8/12 lbs.....	26 1/4
Bacon, city, 8/12 lbs.....	25
Beef tongue, light.....	31
Beef tongue, heavy.....	31

\*Quotations on pork items are for less than  
1,000 lb. lots and include all permitted additions  
except boxing and local delivery.

### DRESSED HOGS

Hogs, good and choice, head on, leaf fat in.....	\$17.27
Feb. 2, 81, 69 lbs.....	17.35
100 to 119 lbs.....	17.35
120 to 136 lbs.....	17.88
137 to 153 lbs.....	18.31

### \*\*\*DRESSED VEAL

#### Hide off

Quiche, 50@275 lbs.....	22 1/8
Good, 50@275 lbs.....	21 1/8
Common, 50@275 lbs.....	19 1/8
Utility, 50@275 lbs.....	17 1/8

\*Quotations are for zone 9 and include 50c per  
cwt. for delivery. An additional 1/2c per cwt. permitted if  
wrapped in stockinette.

### \*\*DRESSED SHEEP AND LAMBS

Lamb, choice.....	26 1/4
Lamb, good.....	25
Lamb, commercial.....	23
Mutton, good.....	13 1/4
Mutton, common.....	12 1/4

\*Quotations are for zone 9, plus 50c for  
lumbering.

### CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.  
CHICAGO OR CHICAGO BASIS  
THURSDAY, FEB. 3, 1944

#### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10.....	21 1/4	21 1/4
10-12.....	21 1/4	21 1/4
12-14.....	21 1/4	21 1/4
14-16.....	20 1/4	20 1/4

#### BOILING HAMS

	Fresh or Frozen	S.P.
16-18.....	20 1/4	20 1/4
18-20.....	21 1/4	21 1/4
20-22.....	19 1/4	19 1/4

#### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12.....	23 1/4	23 1/4
12-14.....	23 1/4	23 1/4
14-16.....	22 1/4	22 1/4
16-18.....	22 1/4	22 1/4
18-20.....	21 1/4	21 1/4
20-22.....	21 1/4	21 1/4
22-24.....	21 1/4	21 1/4
24-26.....	21 1/4	21 1/4
26-28.....	21 1/4	21 1/4
28/up.....	21 1/4	21 1/4

#### PICNICS

	Fresh or Frozen	S.P.
4-6.....	19 1/4	19 1/4
6-8.....	19 1/4	19 1/4
8-10.....	19 1/4	19 1/4
10-12.....	19 1/4	19 1/4
12-14.....	19 1/4	19 1/4

Short shank 1/2c over.

#### BELLIES

	(Square Cut Seedless)	Fresh or Frozen	Cured
6-8.....	17 1/4	17 1/4	18 1/4
8-10.....	16 1/4	16 1/4	17 1/4
10-12.....	16 1/4	16 1/4	17 1/4
12-14.....	15 1/4	15 1/4	16 1/4
14-16.....	15 1/4	15 1/4	16 1/4
16-18.....	14 1/4	14 1/4	15 1/4

#### GREEN AMERICAN BELLIES

16-20.....	13 1/4
20-25.....	15 1/4
25 and up.....	18 1/4

#### D. S. BELLIES

	Clean	Rib
18-20.....	14 1/4	14 1/4
20-25.....	14 1/4	14 1/4
25-30.....	14 1/4	14 1/4
30-35.....	14 1/4	14 1/4
35-40.....	14 1/4	14 1/4
40-50.....	14 1/4	14 1/4

#### D. S. FAT BACKS

6-8.....	10 1/4
8-10.....	10 1/4
10-12.....	10 1/4
12-14.....	10 1/4
14-16.....	10 1/4
16-18.....	11 1/4
18-20.....	11 1/4
20-25.....	11 1/4

#### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates.....	10 1/4	11
Clear plates.....	9 1/4	10
Jowl butts.....	19@9 1/4	19@10
Square jowls.....	11	12

Quotations based on OPA revised MPR 148,  
amendment No. 5, effective June 14, 1943 on green  
pork cuts, and effective June 28, 1943 on cured  
pork.

†Quoted below ceiling.

### \*FANCY MEATS

Tongues, Type A.....	23 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	12 1/4
Lamb fries, per lb.....	29 1/4
Livers, beef, Type A.....	24 1/4
Ox-tails, under 1/2 lb.....	9 1/4

\*Prices carlot and loose basis for zone 9. For  
lots under 500 lbs. add \$0.625.

### BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

### FUTURE PRICES

SATURDAY, JANUARY 29, 1944  
THROUGH FRIDAY, FEBRUARY 4, 1944

LARD	Close
Apr.....	13.30b
May.....	13.60b
June.....	13.30b
July.....	13.35b

No sales.  
Open interest, May one lot.

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on  
the Chicago Board of Trade.

Saturday, Jan. 29.....	13.80n	12.80n	12.75n
Monday, Jan. 31.....	13.80n	12.80n	12.75n
Tuesday, Feb. 1.....	13.80n	12.80n	12.75n
Wednesday, Feb. 2.....	13.80n	12.80n	12.75n
Thursday, Feb. 3.....	13.80n	12.80n	12.75n
Friday, Feb. 4.....	13.80n	12.80n	12.75n

### Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago C. L.....	14.55
Kettle rend., tierces, f.o.b. Chicago C. L.....	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.....	15.05
Neutral, tierces, f.o.b. Chicago C. L.....	15.55
Shortening, tierces, c.a.f.....	16.50

### MORRELL SLAUGHTER HIGH

The Sioux Falls, S. D., plant of John  
Morrell & Co. shattered all previous  
production records during 1943, reported  
J. M. Foster, manager of the  
plant. During the first ten months of  
the year a total of 1,689,116 head of  
livestock was slaughtered, a gain of  
about 20,000 head over the previous  
year.

Livestock marketings at the Sioux  
Falls, S. D., stockyards during 1943 set  
new high marks. Cattle and sheep re-  
ceipts, at 231,520 and 412,600 head, re-  
spectively, were the largest in history,  
while hog receipts at 578,994 head were  
the largest since 1931.

### HOG WEIGHTS AND COSTS

Average weights and costs of hogs  
at seven markets during December,  
1943, as reported by the U. S. Food Dis-  
tribution Administration, were as fol-  
lows:

	BARROWS AND GILTS	Dec. 1943	Dec. 1942	Dec. 1943	Dec. 1942
Chicago.....	\$13.55	\$14.05	\$12.37	\$13.84	
Kansas City.....	13.32	13.88	12.00	13.43	
Omaha.....	13.30	13.84	11.87	13.56	
St. Louis Na- tional Stk. Yds.....	13.41	13.98	12.11	13.43	
St. Joseph.....	13.27	13.81	11.84	13.51	
St. Paul.....	13.39	13.87	11.97	13.40	
St. Paul.....	13.16	13.65	11.86	13.44	

	BARROWS AND GILTS	Dec. 1943	Dec. 1942	Dec. 1943	Dec. 1942
Chicago.....	235	238	428	443	
Kansas City.....	227	241	385	427	
Omaha.....	237	256	393	441	

St. Louis Nat'l. Stk. Yds.....	216	222	385	417	
St. Joseph.....	240	256	402	428	
St. Paul.....	224	232	395	424	
St. Paul.....	222	225	375	398	

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

**TALLOW AND GREASES.**—Tallow and grease offerings continued light during the week and prices remained firm at the ceiling limits. Demand is far ahead of domestic production and many orders remain unsatisfied. During the past few weeks, cattle slaughter under federal inspection has been slowly on the increase and this trend has been instrumental in lending a slightly optimistic feeling to tallow traders on the New York market.

There was a fair volume of business on the Chicago market during the past week, running well to greases. All grades were bid at the ceiling limit freely.

**STEARINE.**—While there were no sales of stearine reported during the past week the market was quoted nominally firm. There continues to be a broad demand for stearine but supplies remain far below the needs of the trade.

**NEATSFOOT OIL.**—With the marketward movement of cattle showing a slight but consistent increase during the past few weeks, members of the trade interested in neatsfoot oil have hope that there may be at least a slight improvement in the supply of this product. Demand remains far in excess of the supply.

**OLEO OIL.**—The liberal demand for oleo oil remains unsatisfied as supplies of the product continue to fall far below the needs of the trade. This shortage has been felt for quite some time and much product is needed to fill standing orders.

**GREASE OIL.**—Only very limited amounts of grease oil have been offered and fall far short of the needs of the trade. No. 1 oil is quoted at 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢. Acidless tallow is quoted at 13½¢.

## VEGETABLE OILS

The continued scarcity of product on the New York vegetable oil market during the past week was responsible for the very dull affair into which this trade developed.

**SOYBEAN OIL.**—This market was very dull in the absence of offerings. The OPA has issued Amendment 13 to MPR 53 (fats and oils); in the amendment, maximum prices of refined soybean oils were increased from seven hundredths of a cent to forty hundredths of a cent per lb. in tank car lots over previously listed maximums for this commodity. The action was necessitated by the recent termination of a CCC payment of ¼¢ on soybean oils, which had been paid on oils refined from the 1942 crop of beans.

**PEANUT OIL.**—Inactivity characterized the peanut oil market during the past week. Supplies of this oil were not available and the orders remained unfilled. The orders on hand, for the most part, carried ceiling price bids.

**OLIVE OIL.**—There have been no offerings of olive oil in the New York market for quite some time. With a total lack of importations from abroad, the small California oil production now constitutes the sole source of supply for this country.

**PALM OIL.**—No improvement has been noted in the small supply of palm oil arriving on the market.

**COTTONSEED OIL.**—There has been no increase in the amount of cottonseed oil offered on the market and buyers are hard put to satisfy their customers. Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area 7, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in THE NATIONAL PROVISIONER.)

## BY-PRODUCTS MARKETS

### Blood

Unground, loose	Unit Ammonia
	\$3.25

### Digester Feed Tankage Materials

Unground, per unit ammonia	\$1.10
Liquid, stick, tank cars	2.10

### Packinghouse Feeds

65% digester tankage, bulk	Carbons, per ton
60% digester tankage, bulk	\$74.50
55% digester tankage, bulk	71.50
50% digester tankage, bulk	68.50
45% digester tankage, bulk	64.50
50% meat and bone meal scraps, bulk	70.00
1 Bloodmeal	70.00
Special steam bone-meal	\$9.00 @ \$1.00

†Based on 15 units of ammonia.

### Bone Meals (Fertilizer Grades)

Steam, ground, 3 & 50	Per ton
Steam, ground, 2 & 26	\$35.00 @ \$36.00

### Fertilizer Materials

High grade tankage, ground	Per ton
10&11% ammonia	\$ 3.85 @ 4.00
Bone tankage, unground, per ton	\$40.00 @ \$41.00
Hoof meal	4.25 @ 4.50

### Dry Rendered Tankage

Hard pressed and expeller unground	Per unit
45 to 75% protein	\$1.50

### Gelatine and Glue Stocks

Calf trimmings (limed)	Per unit
Hide trimmings (limed)	\$1.50
Sinews and pizzles (green, salted)	\$1.00

Cattle jaws, skulls and knuckles	Per ton
Pig skin scraps and trim, per lb.	\$40.00 @ \$42.00
	7½¢ @ 7½¢

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

Round shins, heavy	Per ton
light	\$70.00 @ \$80.00
Flat shins, heavy	\$65.00 @ \$70.00
light	\$60.00 @ \$65.00
Blades, buttocks, shoulders & thighs	\$2.50 @ \$3.00
Hoofs, white	\$5.00 @ \$5.50
Hoofs, house run, assorted	\$7.50
Junk bones	\$20.00

†Delivered Chicago.

### Animal Hair

Winter coll dried, per ton	\$ 60.00
Summer coll dried, per ton	\$22.50
Winter processed, lb.	nominal
Winter processed, gray, lb.	
Cattle switches	4 @ 4¢

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# HIDES AND SKINS

Hide markets active early in week—  
Most of permits already filled—OPA  
again postpones Amend. 3 until June 1.

## Chicago

**PACKER HIDES.**—New buying permits were released on the opening day of the week and late that day trading in Jan. hides got under way in the local packer market, with business in volume reported on the second day and scattered odds and ends moving later. At present, the local packers are nearly through trading for the month, with the exception of bulls which are expected to move late this week or early next week.

Permits for packer hides are reported to be about filled, with the exception of the bulls, and the belief in the trade is that there will be a few heavy cows and light branded steers left over after packer permits are filled. This has encouraged some buyers to hope that interim permits might be issued later to take up the surplus hides, but the quantity is said to be very moderate.

The larger outside packers also disposed of their Jan. hides during the first two days of the week and are about cleared to the end of Jan.

Full ceiling prices were paid on all selections, with the optional method of salting in general use, whereby heavy Colorados are salted and move with other heavy brands at 14½c, while extreme light brands move in such cases with lights also at 14½c; extreme light brands, when salted alone, bring 15c.

The OPA, by the issuance late Monday of Amend. No. 8 to Hide Price Schedule No. 9, effective Feb. 1, again postponed the effective date of the disputed Amend. No. 3 from Feb. 1 to June 1, to permit further study of comments offered during the recent meetings with industry advisory committees. This was the fourth postponement since the amendment was originally issued on Aug. 20, 1943, when the stringent provisions in regard to shrinkage and other matters stopped trading for a time. The belief is that the re-written amendment will be released sufficiently in advance of the issuance of trading permits to allow time for the industry to make whatever adjustments are necessary.

The WPB this week took steps to make available upper leather needed for children's and women's shoes under Conservation Order No. M-310, effective Feb. 1, making available about 20 percent more leather of this type than was consumed in 1943.

Indications were that cattle slaughter last week was about unchanged from previous week, but considerably above same week last year. The War Meat Board estimated total federal inspected slaughter last week at 274,000 head, as against 217,000 for same week a year ago; calf slaughter last week at 112,000 head, as compared with 89,000 a year

ago. Total inspected cattle slaughter during the thirteen weeks starting with week ending Oct. 2 to and including week ended Jan. 29 was estimated at 5,021,000 head, as compared with 4,344,000 for same period a year earlier. Calf slaughter during the thirteen week period was 2,363,000 head, as against 2,018,000 for same period a year ago. However, cattle receipts at the twelve principal markets for first three days this week showed a decrease of nine percent as compared with previous week.

**OUTSIDE SMALL PACKER.**—There was action in the small packer market as soon as permits were released, with all hides moving at the maximum of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands, f.o.b. shipping points. Most of the permits are reported to have been about filled, with some lots still unsold. According to reports, upper leather tanners have been allowed a few more packer hides; and some upper leather tanners have for re-sale the heavy end out of small packer hide purchases, but these will undoubtedly be absorbed.

**PACIFIC COAST.**—There has been no trading in Jan. hides reported as yet in the Coast market but the market is quotable firm at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES.**—A moderate volume of business was reported early this week in the South American market, with all hides moving through the hide control office at unchanged prices. Buyers in the States took 2,000 Rosa Fe light steers, 4,000 Anglo heavy standard steers, 1,500 Anglo reject heavy steers and 1,000 LaPlata reject light steers; England bought 1,000 Anglo heavy steers; 3,000 Rosa Fe heavy steers and 2,000 Smithfield light steers went to buyers who act for both Canada and the States; other buyers took 1,000 Municipal light steers and 1,000 Municipal extremes.

**COUNTRY HIDES.**—A fair volume of business was reported in the country market early in the week, with all hides moving on basis of all-weights at the top of 15c flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping points, with brands bringing a cent less. Country bulls are quotable at 11½c, flat, trimmed; glues 12@12½c flat, trimmed. Country slaughter is running heavier now and there are still a few unsold hides offered. The buying permits call for either small packer or country hides and buyers naturally favor the small packer take-off.

**CALFSKINS.**—Present indications are that packers will defer action on Jan. calfskins until early next week, when the month's production will be definitely known. Market is strong at 27c for heavies and 23½c for lights under 9½ lbs.; trading, however, is ex-

pected to be on New York trim and selection, at corresponding prices.

City calfskins are strong at 20½c for 8/10 lb., and 23c for 10/15 lb., but most of the trading is being done on New York selection. Local collectors are understood to have either moved or earmarked their current holdings for regular buyers. Outside cities move at the same levels. Country calfskins are wanted at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are salable at \$1.43, selected.

**KIPSKINS.**—Packers will clear their Jan. kipskins at the same time calfskins move. Market is strong at 20c for 15-30 lb. natives, and 17½c for brands, but trading will probably be on New York selection.

City kipskins are in demand at 18c for 15-30 lb. natives and 17c for brands; these are also selling on New York selection. Country kipskins sold at 16c, flat, f.o.b. shipping point, the maximum.

Packer regular slunks are quotable at the ceiling of \$1.10, flat, and hairless at 55c, flat, paid.

**SHEEPSKINS.**—Offerings of dry pelts are reported at 27@27½c per lb., del'd Chgo., with buying interest dormant. Packer shearlings are usually quoted \$1.60 for No. 1's, \$1.20 for No. 2's, and 85@1.00 for No. 3's, based on last reported sales. Some offerings are held at \$1.75 for No. 1's; on the other hand, there are unconfirmed reports of sales by outside packers around \$1.50 for No. 1's and \$1.10@1.15 for No. 2's. Production, however, is much lighter than at this time a year ago, when the Air Force demand was still stimulating production of shearlings. The situation is unchanged on pickled skins, with a steady demand for full production at individual ceiling prices by grades; market usually quoted \$7.75@8.00 per doz. packer sheep and lambskins. Packer wool pelts are quotable \$3.00@3.10 per cwt. liveweight basis for current production. Some trading by outside packers in Feb. pelts is scheduled for next week. Some sellers have ideas around \$3.35 per cwt. liveweight for Feb. pelts, based on better wool yield. The difficulty in securing labor is at present the greatest handicap to pullers, who are just unable to handle the current heavy production. Federal inspected slaughter for the thirteen weeks from first week in Oct. to and including last week in Jan. is estimated at 9,503,000 head of sheep and lambs, as against 8,716,000 for same period a year earlier, according to the War Meat Board.

## New York

**PACKER HIDES.**—The New York packer hide market was active around mid-week at full ceiling prices for all descriptions, and the bulk of the hides have sold. Some packers, however, are reported to have been a little slow in putting out offerings, and a few hides may be left over after all permits are filled.

**CALFSKINS.**—Demand continues strong for calfskins in the New York market and there has been some activity

on the part of collectors at the maximum prices; 3-4's sold at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer calfskins are salable at full ceiling, 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended Feb. 4, '44	Prev. week	Cor. week, 1943
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt	@14½	@14½	@14½
brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@14½	@14½	@14½
Brnd'd cows	@15½	@15½	@15½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½ @27	23½ @27	23½ @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55
CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11½	@11½	@11½
Brnd'd bulls	@10½	@10½	@10½
Calfskins	20½ @23	20½ @23	20½ @23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES			
Hvy. steers	@15	@15	@14
Hvy. cows	@15	@15	@14
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11½	@11½	10 @10½
Calfskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.50@8.00	6.50@8.00	6.50@7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS			
Pkr. shearings	@1.60	@1.60	@2.15
Dry pelts	27 @27½	27 @27½	27 @27½

## EASTERN FERTILIZER MARKETS

New York, February 2, 1944

Very few offerings were reported in South American materials and freight space was said to be hard to obtain. Some trading was reported in local cracklings and blood at ceiling prices with the demand not as brisk as heretofore. Some additional potash allocations were reported the past week which will help fertilizer manufacturers considerably.

# WEEK'S CLOSING MARKETS

## FDA PURCHASES

AND

## ANNOUNCEMENTS



**PURCHASES.**—Purchases by the FSCC during the week ended January 22 included 5,850,000 lbs. packer hog sides; 2,965,200 lbs. pork loins; 39,130-400 lbs. lard; 2,914,500 lbs. refined pork fat; 70,516 bundles, 100 yards each, hog casings; 14,925,164 lbs. canned pork products; 452,500 lbs. dehydrated pork; 34,307,050 lbs. cured pork products; 659,500 lbs. frozen beef; 1,504,442 lbs. frozen veal; 1,174,004 lbs. frozen lamb and 1,661,130 lbs. frozen mutton.

**FSCC-10 AMENDED.**—A number of pork, lamb, beef and veal offal items and trimmings were added to the list of products covered by FSCC specifications by Amendment 17 to FSCC-10.

**PORK FEET.**—The Chicago office has requested additional offerings of Item 456 (FSCC-10), Salted pork feet, prepared in accordance with specifications set forth for Item 156 in cut and trim, dry salted and packed in a nailed wood box, Type C-1. A substantial quantity of this product is required monthly.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 29, 1944, were 5,930,000 lbs.; previous week, 6,177,000 lbs.; same week last year 6,502,000 lbs.; Jan. 1 to date, 22,576,000 lbs.; corresponding period a year earlier, 24,315,000 lbs.

Shipments of hides from Chicago for week ended January 29, 1944, were 3,397,000 lbs.; previous week, 5,181,000 lbs.; same week last year, 5,331,000 lbs.; Jan. 1 to date, 16,048,000 lbs.; corresponding period in 1943, 21,600,000 lbs.

## FRIDAY'S CLOSING

### Provisions

There was an active demand for green and S.P. skinned hams, all weights, and for green skinned hams alone, even in small lots. Thirteen half-cars 14/18 lb. green skinned hams sold at 23½¢, loose, delivered Chicago. Trading on Friday was not so heavy as on Thursday.

### Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: January 14.00; March 14.00; May 14.00; July 14.00.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., January 27.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, the market for all classes of hogs was generally steady.

Hogs, good to choice:	
160-180 lb.	\$10.90@12.50
180-200 lb.	12.00@13.40
200-270 lb.	13.10@13.50
270-300 lb.	12.25@13.50
Sows	
270-300 lb.	\$11.25@11.50
300-400 lb.	11.25@11.50
400-550 lb.	11.00@11.75

Receipts of hogs at Corn Belt markets for the week ended February 3:

	This week	Last week
Friday, Jan. 28	50,800	52,700
Saturday, Jan. 29	44,700	45,700
Sunday, Jan. 31	43,000	43,900
Tuesday, Feb. 1	32,100	31,900
Wednesday, Feb. 2	50,300	52,800
Thursday, Feb. 3	54,500	50,100

## PACIFIC COAST LIVESTOCK

Receipts for five days ended Jan. 28:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,400	650	2,900	120
San Francisco	650	30	2,000	530
Portland	1,850	185	5,100	900

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## Morrell Financial Report

(Continued from page 15.)

ceeds of which were used to reduce the company's bank debt, there was no short term bank debt outstanding at the close of the fiscal year. The company's net current assets at that date aggregated \$19,508,479.44 and the ratio of its current assets to current liabilities was 7 to 1. During the year, \$1,032,350.41 was set aside in reserve to cover the accruing depreciation of the company's plants and equipment.

"The governmental control of construction materials and the scarcity of skilled workmen make it necessary to curtail all construction work to that absolutely required for current operations," Foster stated, "and our programs for plant betterment have been deferred therefore until after the end of the war, when they will be helpful in the post-war employment situation."

The company now has more than 3,400 employees in the armed services, many of whom are overseas. Sixteen have died in the service. John Morrell & Co. keeps in contact with employees in the armed forces through gifts, letters, the *Morrell Magazine*, and a special monthly publication known as "*Trim-mings*."

Officers of the company include T. Henry Foster, president; G. M. Foster, J. M. Foster, J. C. Stentz and A. Claude Morrell, vice presidents; George A. Morrell, treasurer; J. W. Mock, secretary; E. J. Grier, general counsel, and J. F. Sells, comptroller.

Morrell directors are H. W. Davis, G. M. Foster, J. M. Foster, R. T. Foster, T. Henry Foster, W. H. T. Foster, Henry Getz, George W. Martin, J. W. Mock, A. Claude Morrell, George A. Morrell, R. M. Othwaite, J. C. Stentz, David B. Stern and H. F. Veenker.

### JOHN MORRELL & CO.—CONSOLIDATED STATEMENT OF PROFIT AND LOSS

FOR THE FISCAL YEAR ENDED OCTOBER 30, 1943

Gross sales (including federal equalization payments applicable thereto) and operating revenues less discounts, returns and allowances.....	\$290,957,411.30
Cost of sales and operating expenses including transportation cost but excluding expenses deducted below.....	180,895,147.01
	\$ 11,062,263.39
	8,377.50
	\$ 11,070,640.89
Miscellaneous income.....	
Selling, general and administrative expenses.....	\$6,347,538.80
Provision for depreciation and amortization.....	1,032,350.41
State and local taxes, including Social Security taxes.....	878,372.66
Interest charges, including amortization of debenture discount and expenses.....	369,454.83
Provision for estimated federal income taxes.....	975,000.00
	9,622,716.70
Net profit—American companies.....	\$ 1,447,924.19
Undistributed net profits of English subsidiaries for the three years ended October 31, 1942 previously carried in suspense transferred as dividends in 1943.....	280,351.00
Balance carried to surplus account.....	\$ 1,737,276.00

### CONSOLIDATED STATEMENT OF SURPLUS

Balance, October 31, 1942.....	\$ 9,387,360.27
Add:	
Balance from statement of profit and loss (above).....	1,737,276.00
	\$ 11,124,636.36
Deduct:	
Contribution towards cost of past service annuities.....	\$ 75,000.00
Premium and commission on serial notes retired.....	50,217.92
Dividends—	
Cash (\$1.50 per share).....	\$584,550.00
Stock—	
Treasury stock (10,287 shares).....	402,238.45
Cash in lieu of fractional shares.....	42,737.94
	1,029,526.39
	1,154,744.31
Balance, October 30, 1943.....	\$ 9,969,892.05

## F. I. Pork Output Hit New Peak in January

All previous records for the production of pork in federally inspected meat packing plants were smashed in the month just closed, when 1,082,000,000 lbs. of pork were produced. Not only was December's high record surpassed by 4 per cent, but the January production of pork was 36 per cent greater than that of a year ago for the same month, according to a statement this week by the American Meat Institute in its regular monthly review of the meat situation.

This tremendous pork production, so vital to the war effort, was accomplished in the face of manpower shortages and by many plants working overtime, and in many instances on Sunday.

The amount of beef produced in federally inspected plants in January—572,000,000 lbs.—was only a trifle less than that produced in December, but 17 per cent greater than January of a year ago. Production of veal and lamb for the month just closed, the Institute stated, fell off appreciably from December's production of these meats, with reductions of 13 and 15 per cent, respectively. Lard production for January was a trifle larger than in December, but 54 per cent greater than for the same month a year ago.

Total production of federally inspected meats and lard for January was 31 per cent greater than that for the same month a year ago, and 59 per cent greater than the 1929-33 five-year average.

### POINT VALUE CHANGE DATES

Although emergency changes in point values may be necessary from time to time, and although there may be certain months when no changes in point values will be made, the accompanying schedule will be followed in the issuance of periodic changes in point values, OPA announced recently:

March 5	July 2	October 1
April 2	July 30	October 29
April 30	September 3	December 3
June 4		



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# LIVESTOCK MARKETS *Weekly Review*

## Plenty of Hogs Still in Sight for Spring

**ALTHOUGH** seemingly premature, the question of "how long will the heavy hog runs last?" has been asked frequently in recent weeks. In other years the question could be answered with reasonable accuracy nine times out of ten. This year—this unusual year—it will be more difficult. The factors that are usually considered in determining when winter marketings will end are not available. Predictions on this question are just about as risky as trying to foretell when the war will end.

THE NATIONAL PROVISIONER doesn't pretend to know when the heavy hog runs will be over, but a few facts have been gathered that might help those in the industry decide when marketings will drop off, or if they ever will.

### How Many More to Come?

Some farmers marketing hogs at the Chicago yards this week declare definitely that the peak of the winter run is over in their sections of their own states. Still others report that there are thousands and thousands of hogs waiting to come, but that they are being held back because most markets are working under the permit systems.

Those who believe that hog runs will diminish from now on in their own sections come from Ohio, Indiana, and the same reports come from some parts of Minnesota and the Dakotas. At the same time, there are parts of Illinois and Iowa that have not put a real dent in the hogs from the 1943 spring crop.

It is explained that the reason why Ohio, Indiana and some of the more northern and eastern states are at the end of their heavy marketings is that they raise a somewhat different type of

hog than is usually produced in most of the Corn Belt. Most of this stock is considered ready for market while weighing under 200 lbs. and anything over that mark is regarded as heavy. In Iowa and Illinois hogs are held until they are much heavier and the longer feeding period results in a later marketing date.

Market students are also considering the fact that many of the intended spring pigs were farrowed late enough to be counted in the fall crop. The lack of housing space forced many producers to figure on that basis so that sows could be put right in the fields at farrowing time.

Slaughter in federally inspected plants from the first week of October through January of this year totaled 24,741,000 head compared with 19,165,000 head in the like 1942-43 period. Although this is an increase of more than 5,500,000 head, it indicates that there are still many hogs to be handled since the spring pig crop for 1943 was 13,000,000 head larger than in 1942. This would leave about 7,500,000 head of the increased spring crop still unaccounted for. It is estimated that about 1,500,000 of these extra hogs can be accounted for by increased kill in non-inspected plants, farm slaughter and "other channels."

In the three months of February, March and April of 1943, 12,200,000 hogs were killed in inspected plants. Will the 6,000,000 extra spring pigs which may be still on farms be added to this total in 1944? This would mean that inspected slaughter would be at the rate of about 6,000,000 head in each of the next three months. If the fall-farrowed pigs (a record crop) begin to run at the same time, slaughter would be increased still more. It is possible that there may be no marked lull in slaughter this summer.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, January 31, 1944, as reported by the Food Distribution Administration.

### CATTLE:

Steers, medium to good.....	\$16.00@17.50
Cows, medium.....	9.00@10.00
Cows, cutter and common.....	7.25@ 8.50
Cows, canners.....	6.00@ 7.25
Bulls, good and medium.....	10.00@11.25
Bulls, cutter to common.....	8.00@ 9.25

### CALVES:

Vealers, good and choice.....	\$18.00@19.00
Vealers, common and medium.....	11.50@12.50

### HOGS:

Hogs, good and choice, 160@200 lbs. av.....	\$14.00
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### LAMBS:

Lambs, good.....	\$13.00
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Receipts of salable livestock at Jersey City Market for week ended January 29, 1944:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	1,344	1,432	1,107	42
Total with directs.....	7,491	6,622	31,143	48,778

### Previous week:

Salable receipts.....	1,383	1,690	1,094	98
Total with directs.....	7,736	9,928	28,388	60,361

\*Including hogs at 31st street.

## NEW ARMOUR PLANT RECORDS

More livestock was slaughtered and more persons employed in 1943 at the Armour and Company plant in Huron, S. D., than in any previous year in history of the plant, reported G. E. Mackey, general manager.

Slaughter during 1943 at the plant approximated 350,000 hogs, 150,000 sheep and 50,000 cattle. The sheep and cattle kill was an approximate increase of 15 per cent over 1942, while the hog increase was 70 per cent.

At the peak of the slaughter season, 700 persons were employed in the plant operations, the most ever hired by this plant. Of the total, 200 were farm hands released from agricultural duties during the slack season.

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# PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 29, 1944, as reported to The National Provisioner:

## CHICAGO

Armour and Company 22,131 hogs; Swift & Company 10,130 hogs; Wilson & Co. 7,412 hogs; Western Packing Co., Inc., 3,903 hogs; Agar Packing Co., 5,566 hogs; Shippers, 12,606 hogs; Others, 31,709 hogs.  
Total: 29,834 cattle; 3,728 calves; 83,860 hogs; 22,818 sheep.

## KANSAS CITY

Armour and Company 4,230 578 19,009 7,752  
Cudahy Pkg. Co. 2,768 462 9,353 3,831  
Swift & Company 2,884 610 14,244 5,556  
Wilson & Co. 2,052 331 10,309 5,319  
Campbell Soup Co. 1,992 29 844 2,182  
Others 6,177 29 844 2,182  
Total 20,103 2,007 53,759 24,640

## OMAHA

Cattle and Calves Hogs Sheep  
Armour and Company 5,753 23,701 12,218  
Cudahy Pkg. Co. 5,091 23,453 8,396  
Swift & Company 6,080 25,902 9,212  
Wilson & Co. 2,369 11,540 2,836  
Others 7,793  
Cattle and calves: Eagle Pkg. Co. 18; Greater Omaha Pkg. Co. 96; Geo. Hoffmann 63; Kroger Pkg. Co. 1120; Rothchild & Sons 275; John Roth 109; South Omaha Pkg. Co. 574; Nebraska Beef Co. 000.  
Total: 24,919 cattle and calves; 92,301 hogs and 33,062 sheep.

## EAST ST. LOUIS

Cattle Calves Hogs Sheep  
Armour & Company 2,723 1,745 20,257 2,773  
Swift & Company 3,321 1,798 18,067 1,839  
Huxar Pkg. Co. 1,966 9,092 218  
Bell Pkg. Co. 3,307  
Laclede Pkg. Co. 3,747  
Krey Pkg. Co. 5,473  
Shelf Pkg. Co. 658  
Others 2,347 76 349 827  
Shippers 5,042 1,524 22,019 176  
Total 15,399 5,143 82,969 5,453

## SIOUX CITY

Cattle Calves Hogs Sheep  
Cudahy Pkg. Co. 4,737 90 29,224 8,352  
Armour and Company 4,988 14 24,331 10,728  
Swift & Company 3,191 48 12,597 6,646  
Others 282 34  
Shippers 8,121 6,829 894  
Total 21,319 152 73,015 17,620

## ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift & Co. 3,904 330 24,708 7,490  
Armour and Company 3,776 481 22,291 2,837  
Others 2,208 1 4,331  
Total 9,888 812 51,330 10,327  
Not including 2,129 hogs and 280 sheep bought direct.

## OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour and Company 2,518 1,313 7,377 1,137  
Wilson & Co. 1,728 1,290 7,348 1,045  
Others 226 657  
Total 4,472 2,603 15,382 2,182  
Not including 10,292 hogs bought direct.

## WICHITA

Cattle Calves Hogs Sheep  
Cudahy Pkg. Co. 1,684 441 12,558 1,590  
Dunn & Osterlag 87  
Fred W. Dold 118 906  
Sudow 41 35  
Others 3,070 1,429 76  
Total 5,066 441 14,928 1,666

## FT. WORTH

Cattle Calves Hogs Sheep  
Armour and Company 2,342 1,296 4,705 5,312  
Swift & Co. 2,495 1,522 8,094 7,213  
Others 328 4 324  
Total 5,175 2,822 10,323 12,525

## DENVER

Cattle Calves Hogs Sheep  
Armour and Company 1,444 142 6,132 5,449  
Swift & Company 1,382 95 11,953 2,562  
Cudahy Pkg. Co. 1,249 64 4,527 3,135  
Others 2,415 109 1,967 389  
Total 6,490 410 24,608 11,555

## CINCINNATI

Cattle Calves Hogs Sheep  
A. W. Gall's Sons 881 8,098  
R. Kahn's Sons Co. 33 308  
Lobrey Packing Co. 11 5,290  
R. H. Meyer Pkg. Co. 13 3,731  
J. F. Schroth P. Co. 421 181  
J. F. Stegner Co. 1,393 810 278 125  
Others 130 2,561 909  
Shippers 3,023 1,263 20,567 1,406  
Total 6,490 410 24,608 11,555  
Not including 1,293 cattle and 2,945 hogs bought direct.

# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, February 3, 1944; reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

## BARROWS & GILTS:

### Good and Choice:

120-140 lbs.	.....	\$10.50@12.00	\$10.60@11.75	.....	.....	.....
140-160 lbs.	.....	11.75@12.90	11.60@12.75	11.25@12.35	11.75@12.00	11.65@11.65
160-180 lbs.	.....	12.60@13.50	12.90@13.35	12.15@12.85	11.75@13.15	11.50@12.75
180-200 lbs.	.....	13.00@13.75	13.25@13.70	12.65@13.45	12.75@13.50	12.75@13.45
200-220 lbs.	.....	13.75 only	13.70 only	13.45 only	13.50@13.55	13.45 only
220-240 lbs.	.....	13.75 only	13.70 only	13.45 only	13.50@13.55	13.45 only
240-270 lbs.	.....	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
270-300 lbs.	.....	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
300-330 lbs.	.....	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
330-360 lbs.	.....	12.75@13.75	12.25@13.70	12.85@13.45	13.00@13.50	12.75@13.45

### Medium:

160-220 lbs.	.....	11.50@13.00	11.25@13.35	11.25@12.75	10.25@13.25	11.25@13.25
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### SOWS:

### Good and Choice:

270-300 lbs.	.....	12.25@12.35	11.85@11.90	11.00@12.00	11.85@12.00	11.70@11.75
300-330 lbs.	.....	12.25@12.35	11.85@11.90	11.00@12.00	11.85@12.00	11.70@11.75
330-360 lbs.	.....	12.15@12.25	11.85@11.90	11.00@12.00	11.65@11.90	11.70@11.75
360-400 lbs.	.....	12.10@12.15	11.85@11.90	11.00@11.75	11.65@11.90	11.70@11.75

### Good:

400-450 lbs.	.....	12.10@12.15	11.85@11.90	11.00@11.65	11.50@11.75	11.70@11.75
450-550 lbs.	.....	12.00@12.10	11.85@11.90	11.00 only	11.50@11.75	11.65@11.75

### Medium:

250-550 lbs.	.....	10.25@11.50	10.50@11.75	10.85@11.60	11.40@11.85	11.40@11.60
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## Slaughter Cattle, Vealers and Calves:

### STEERS, Choice:

700-900 lbs.	.....	15.75@16.75	15.00@16.00	15.00@16.15	14.50@16.00	15.25@16.25
900-1100 lbs.	.....	16.00@17.00	15.25@16.25	15.25@16.35	14.75@16.25	15.50@16.25
1100-1300 lbs.	.....	16.00@17.00	15.25@16.50	15.35@16.50	15.00@16.25	15.50@16.25
1300-1500 lbs.	.....	16.00@17.00	15.50@16.50	15.35@16.50	15.00@16.25	15.50@16.25

### STEERS, Good:

700-900 lbs.	.....	14.00@15.75	13.50@15.25	13.25@15.25	13.25@14.75	13.75@15.50
900-1100 lbs.	.....	14.25@16.00	13.50@15.25	13.50@15.35	13.50@15.00	13.75@15.50
1100-1300 lbs.	.....	14.25@16.00	13.75@15.50	13.50@15.35	13.50@15.00	13.75@15.50
1300-1500 lbs.	.....	14.25@16.00	13.75@15.50	13.50@15.35	13.50@15.00	13.75@15.50

### STEERS, Medium:

700-1100 lbs.	.....	12.00@14.25	11.25@13.50	11.50@13.50	11.75@13.50	11.25@13.75
1100-1300 lbs.	.....	12.00@14.25	11.50@13.75	11.75@13.75	12.00@13.75	11.25@13.75

### STEERS, Common:

700-1100 lbs.	.....	10.00@12.00	9.50@11.50	9.75@11.50	10.00@12.00	9.50@11.25
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### HEIFERS, Choice:

600-800 lbs.	.....	15.25@16.25	14.50@15.50	14.00@15.25	14.00@15.50	14.25@15.50
800-1000 lbs.	.....	15.50@16.65	14.50@15.50	14.25@15.50	14.25@15.75	14.25@15.50

### HEIFERS, Good:

600-800 lbs.	.....	14.00@15.25	12.75@14.50	12.75@14.25	12.75@14.25	12.50@14.25
800-1000 lbs.	.....	14.00@15.50	12.75@14.50	13.00@14.25	13.00@14.25	12.50@14.25

### HEIFERS, Medium:

500-900 lbs.	.....	10.50@14.00	10.50@12.75	10.75@13.00	11.00@13.00	10.25@12.50
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### HEIFERS, Common:

500-900 lbs.	.....	9.00@10.50	9.00@10.50	8.50@10.75	9.25@11.00	8.75@10.25
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### COWS, All Weights:

Good	.....	11.75@13.00	10.75@12.25	11.25@12.25	11.25@12.50	10.00@11.75
Medium	.....	9.25@11.75	9.25@10.75	9.50@11.25	9.75@11.25	8.50@10.00
Cutter and common	.....	7.50@9.25	7.50@9.25	7.25@9.50	7.00@9.75	6.75@8.50
Canner	.....	6.25@7.00	6.00@7.50	6.25@7.25	5.75@7.00	6.00@6.75

### BULLS (Ylgs. Excl.), All Weights:

Beef, good	.....	11.00@12.00	11.00@12.00	10.50@11.25	10.75@11.50	10.25@11.00
Sausage, good	.....	10.50@11.25	10.50@11.25	10.25@10.75	10.25@11.00	10.25@10.75
Sausage, medium	.....	9.50@10.50	9.00@10.50	9.00@10.25	8.75@10.25	9.50@10.25
Sausage, cutter & com.	.....	7.50@9.50	7.50@9.00	7.50@9.00	7.50@8.75	7.50@8.50

### VEALERS, All Weights:

Good and choice	.....	13.50@15.00	14.00@15.25	12.00@14.50	13.00@14.00	13.00@15.00
Common and medium	.....	9.00@13.50	11.25@14.00	8.00@12.00	9.00@13.00	8.00@13.00
Cull	.....	6.00@9.00	7.00@11.25	6.50@8.00	6.50@9.00	6.00@8.00

### CALVES 500 lbs. down:

Good and choice	.....	10.50@12.50	10.50@12.50	10.00@12.00	11.50@13.50	11.00@12.50
Common and medium	.....	8.50@10.50	8.50@10.50	7.50@10.00	8.50@11.50	8.00@11.00
Cull	.....	7.50@8.50	7.00@8.50	6.00@7.50	6.00@8.50	6.00@8.50

## Slaughter Lambs and Sheep:

### LAMBS:

Good and choice	.....	15.85@16.10	15.50@16.25	15.50@15.90	15.75@16.15	15.00@15.75
Medium and good	.....	14.00@15.60	13.25@15.25	14.00@15.25	14.50@15.50	12.75@14.75
Common	.....	11.00@13.75	10.50@13.00	11.50@13.75	12.00@14.25	10.25@12.50

### YLG. WETHERS:

Good and choice	.....	13.50@14.25	.....	.....	.....	12.75@13.50
Medium and good	.....	12.00@13.25	.....	.....	.....	11.00@12.50

### EWES:

Good and choice	.....	7.75@8.35	6.50@7.50	7.50@8.25	7.50@8.25	7.00@7.75
Common and medium	.....	7.00@7.75	5.25@6.50	6.00@7.25	6.00@7.25	6.00@6.75

\*Quotations on woolled stock based on animals of current seasonal market weights and wool growth.  
\*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,528	2,715	31,005	8,714
Cudahy Pkg. Co.	1,042	1,461	.....	3,617
Swift & Company	4,652	4,488	68,762	10,089
Others	7,574	1,268	.....	.....
Total	15,831	9,867	97,767	22,420

## TOTAL PACKERS' PURCHASES

	Week ended Jan. 29	Prev. week	Cor. week, 1943
Cattle	161,459	167,797	169,918
Hogs	622,839	635,829	642,799
Sheep	166,274	192,214	144,879

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended January 29, 1944.

CATTLE			
	Week ended Jan. 29	Prev. week	Cor. week, 1943
Chicago <sup>1</sup>	29,834	28,706	23,942
Kansas City	18,086	22,284	18,671
Omaha	21,721	22,090	17,331
East St. Louis	12,553	13,108	10,983
St. Joseph	9,500	9,672	7,774
St. Louis	12,768	12,788	9,313
Wichita	3,555	4,233	4,585
Philadelphia	2,900	2,509	1,547
Indianapolis	2,085	2,610	1,057
New York & Jersey City	11,380	11,311	8,442
Oklahoma City	7,075	7,371	5,213
Cincinnati	18,934	14,308	3,228
Denver	7,074	6,562	4,637
St. Paul	14,362	15,693	11,261
Milwaukee	3,624	3,546	2,403
Total	175,770	176,851	130,287

<sup>1</sup>Cattle and calves.

HOGS			
	Week ended Jan. 29	Prev. week	Cor. week, 1943
Chicago	170,608	175,599	128,049
Kansas City	97,876	96,998	44,658
Omaha	102,880	103,378	96,614
East St. Louis	128,000	124,257	73,488
St. Joseph	49,607	52,623	18,488
St. Louis	70,317	70,451	48,022
Wichita	13,548	14,396	10,107
Philadelphia	18,296	18,792	14,310
Indianapolis	28,802	28,162	16,609
New York & Jersey City	67,394	69,596	44,795
Oklahoma City	25,074	26,785	11,588
Cincinnati	79,678	62,128	9,486
Denver	25,559	30,742	20,678
St. Paul	99,707	94,787	52,443
Milwaukee	14,231	14,840	10,127

Total 902,333 1,003,474 569,558  
<sup>1</sup>Includes National Stockyards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
	Week ended Jan. 29	Prev. week	Cor. week, 1943
Chicago	22,818	25,961	23,315
Kansas City	26,602	29,879	26,585
Omaha	39,413	45,831	32,195
East St. Louis	7,769	10,002	15,873
St. Joseph	10,607	14,282	18,844
St. Louis	29,273	30,181	19,580
Wichita	1,590	2,431	3,303
Philadelphia	2,596	3,215	2,782
Indianapolis	1,876	1,626	3,088
New York & Jersey City	61,009	70,179	47,496
Oklahoma City	2,182	2,442	2,842
Cincinnati	1,924	1,401	875
Denver	13,189	12,757	11,475
St. Paul	22,420	23,823	17,335
Milwaukee	1,698	2,433	1,896

Total 245,026 276,443 227,484  
<sup>1</sup>Not including directs.

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended January 29:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Jan. 29	254,000	828,000	274,000
Previous week	262,000	921,000	293,000
Year ago	213,000	563,000	205,000
1942	198,000	521,000	257,000
1941	181,000	414,000	271,000
At 11 markets:			
Week ended Jan. 29			713,000
Previous week			776,000
Year ago			486,000
1942			440,000
1941			349,000
At 7 markets:			
Week ended Jan. 29	188,000	645,000	207,000
Previous week	188,000	706,000	222,000
Year ago	158,000	442,000	217,000
1942	139,000	397,000	174,000
1941	124,000	300,000	191,000

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended January 29:

	Cattle	Calves	Hogs
Week ended January 29	1,757	851	26,695
Last week	1,784	745	26,560
Last year	2,078	326	20,397

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending January 29, 1944	3,773	1,880	77
Week previous	4,087	1,627	76
Same week year ago	7,947	2,051	1,626
COWS, carcass			
Week ending January 29, 1944	2,027	1,508	1,626
Week previous	1,969	1,465	1,307
Same week year ago	1,800	1,784	1,300
BULLS, carcass			
Week ending January 29, 1944	536	52	0
Week previous	450	216	10
Same week year ago	267	28	0
VEAL, carcass			
Week ending January 29, 1944	7,750	814	79
Week previous	8,011	1,059	81
Same week year ago	7,056	347	21
LAMB, carcass			
Week ending January 29, 1944	33,874	11,054	13,002
Week previous	36,534	10,597	13,069
Same week year ago	30,850	7,941	10,342
MUTTON, carcass			
Week ending January 29, 1944	1,950	22	26
Week previous	1,400	73	37
Same week year ago	2,872	369	626
PORK CUTS, lbs.			
Week ending January 29, 1944	2,799,993	519,743	206,626
Week previous	2,522,080	487,157	200,603
Same week year ago	1,208,362	364,273	316,860
BEEF CUTS, lbs.			
Week ending January 29, 1944	290,755		
Week previous	288,209		
Same week year ago	192,240		

### LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending January 29, 1944	11,610	2,600	
Week previous	11,380	2,569	
Same week year ago	8,384	1,547	
CALVES, head			
Week ending January 29, 1944	9,297	2,143	
Week previous	9,762	1,982	
Same week year ago	8,294	1,736	
HOGS, head			
Week ending January 29, 1944	67,015	18,296	
Week previous	68,799	18,792	
Same week year ago	46,678	14,316	
SHEEP, head			
Week ending January 29, 1944	60,483	2,596	
Week previous	67,041	3,215	
Same week year ago	47,196	2,782	

Country dressed product at New York totaled 4,711 veal, 1 hog and 153 lambs. Previous week 4,620 veal, 17 hogs and 167 lambs in addition to that shown above.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Jan. 28	1,355	482	18,367	4,006
Sat., Jan. 29	223	34	6,120	1,321
Mon., Jan. 31	14,597	871	42,682	14,524
Tues., Feb. 1	8,719	1,076	32,987	5,266
Wed., Feb. 2	13,900	902	32,000	7,000
Thurs., Feb. 3	4,000	700	25,000	5,000

\*Week so far... 40,226 3,447 131,719 31,790  
Week ago... 50,858 3,510 120,191 34,496  
Year ago... 37,990 3,082 99,557 31,393  
Two years ago... 33,290 3,167 75,265 31,546

\*Including 15 cattle, 14 calves, 43,685 hogs and 5,637 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Jan. 28	1,273	87	3,558	961
Sat., Jan. 29	165	30	922	
Mon., Jan. 31	4,356	72	3,163	1,821
Tues., Feb. 1	3,197	181	3,237	950
Wed., Feb. 2	5,000	200	2,000	2,000
Thurs., Feb. 3	3,000	100	2,000	1,000

Week's total... 15,653 503 10,400 5,811  
Prev. week... 17,203 507 8,126 6,487  
Year ago... 15,109 902 18,892 4,265  
Two years ago... 9,457 271 15,480 6,361

### FEBRUARY AND YEAR MOVEMENT

	—February—		—Year—	
	1944	1943	1944	1943
Cattle .....	25,719	34,367	240,371	205,884
Calves .....	2,576	2,533	21,125	16,249
Hogs .....	89,037	80,937	775,886	617,992
Sheep .....	17,266	25,261	216,925	210,622

†All receipts include directs.

†All receipts include directs.

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, February 3:

	Week ended Feb. 3	Prev. week
Packers' purchases	79,844	83,827
Shippers' purchases	15,262	12,084
Total	95,106	95,911

## WEEKLY INSPECTED KILL

While the hog slaughter under federal inspection at the 27 selected centers during the week ended January 28 showed a gain over the preceding week the cattle, calf and sheep kill during the same period showed a reduction. Hog slaughter during the week totaled 1,364,759 head compared with 1,351,126 a week earlier and only 880,751 during the corresponding week a year ago. All totals exceeded a year ago.

	Cattle	Calves	Hogs	Sheep
New York area <sup>1</sup>	11,380	8,723	67,304	61,900
Phila. & Balt. <sup>2</sup>	4,132	980	39,558	1,123
Ohio-Indiana group <sup>3</sup>	11,224	2,450	74,692	6,671
Chicago <sup>4</sup>	33,014	5,920	170,608	49,490
St. Louis area <sup>5</sup>	12,553	8,658	128,960	7,700
Kansas City <sup>6</sup>	15,096	4,117	97,576	26,002
Southwest group <sup>7</sup>	21,755	10,589	124,325	23,673
Omaha <sup>8</sup>	21,721	1,331	102,890	39,413
St. Paul-Wis.	12,768	305	70,317	29,273
Interior Iowa & So. Minn. <sup>9</sup>	23,731	25,433	208,239	31,466
Total	187,687	72,324	1,364,759	327,565

prev. week... 193,985 74,616 1,351,126 375,385  
Total year ago... 147,748 61,268 880,751 310,600  
<sup>1</sup>Includes New York, Newark, and Jersey City.  
<sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill.  
<sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes Lincoln, Nebr. <sup>7</sup>Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. <sup>8</sup>Includes Albert Lea and Austin, Miss., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during 1943: Cattle 69.5%, Calves 67.5%, Hogs 70.9%, Sheep and Lambs 76.9%.



## STOCKYARDS-WFA AGREEMENT

The War Food Administration and the St. Louis National Stockyards Co. have reached an agreement stipulating that the full amount by which charges collected by the stockyards company exceed rates prescribed by WFA will be held in reserve to be paid back to patrons—most of whom are producers—in the event that the rates are upheld. The agreement protects farmers' interests during pending actions.

Another effect of the order will be to require dealers to share stockyard costs. In the past, dealers have not had to pay yard charges on livestock handled in their division of the yards, producers bearing the major part of the burden.

The action was taken by WFA under provisions of the Packers and Stockyards act. The stockyards company has filed a petition for re-consideration of prescribed rates.

## PROTEST BEEF RATIONING

Cattle men attending the recent annual convention of the American Livestock Association at Denver insisted that there is no cattle shortage and no need for beef rationing. The stockmen declared, however, that there will be a beef shortage next summer, because of feed scarcity and mishandling of meat problems by OPA.

## HOG KILL NEARS 2 MILLION WEEKLY MARK

Exceeding all previous records, federally inspected plants slaughtered 1,901,000 hogs last week and produced 278,000,000 lbs. of pork, the War Meat Board reported at Chicago. Total meat production for the week amounted to 446,000,000 lbs., an increase of 3,000,000 lbs. over the preceding week. Output of pork showed an increase of 2 per cent over the 273,000,000 lbs. produced a week earlier and was up 54 per cent from a year ago.

Beef production was estimated at 139,000,000 lbs., up 1,000,000 lbs. from the previous week. Output of veal remained about the same, at 12,000,000 lbs. Lamb and mutton were the only classes of meat produced in smaller volume, the output of 17,000,000 lbs. showing a decrease of 15 per cent.

The number of animals slaughtered under federal inspection last week, in addition to the 1,901,000 hogs, included 274,000 cattle, 112,000 calves and 421,000 sheep and lambs. These figures compared with 274,000 cattle, 114,000 calves, 1,884,000 hogs and 421,000 sheep and lambs the previous week.

The following table shows the board's estimates of total livestock slaughtered under federal inspection for the 13 weeks beginning October 2, 1943, compared with the like periods a year earlier:

WEEK ENDED	CATTLE		CALVES		SHEEP		HOGS	
	1943- 1944	1942- 1943	1943- 1944	1942- 1943	1943- 1944	1942- 1943	1943- 1944	1942- 1943
	1944	1943	1944	1943	1944	1943	1944	1943
Oct. 2	286	274	141	127	572	601	1141	791
9	292	281	143	132	637	532	816	814
16	283	285	140	127	611	480	1037	977
23	295	281	160	124	609	494	1281	1024
30	302	292	158	133	586	527	1415	1025
Nov. 6	298	268	159	128	566	551	1515	1069
13	310	255	144	129	570	521	1636	1085
20	325	247	153	129	579	558	1744	1343
27	262	217	125	111	470	436	1465	1262
Dec. 4	275	232	139	139	538	538	1793	1591
11	274	237	124	125	537	500	1800	1627
18	275	216	117	119	529	504	1795	1580
25	234	178	108	86	420	382	1418	1198
Jan. 1	220	185	86	76	385	354	1415	1198
8*	257	238	118	97	471	456	1800	1416
15*	275	239	119	89	505	451	1881	1405
22*	274	212	114	67	477	381	1884	1111
29*	274	217	112	89	421	395	1901	1290
Total	5,021	4,844	2,363	2,018	9,508	8,716	27,782	21,656

\*Preliminary

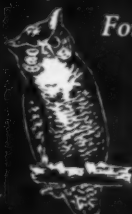
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## Men Wanted

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They must also be able to sell large quantities of hog casings, sewed hog bungs and graded sheep casings.

Write full particulars first letter; giving casing sales records last five years, earnings, territory covered, etc.

W-577

THE NATIONAL PROVISIONER

300 Madison Ave.

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## ENGINEER

QUALIFIED Engineer capable of assuming the responsibility for the management of the mechanical and maintenance department and power plant of a company located in the East. Applicant should be thoroughly familiar with the operation of power plant and refrigerating equipment and should either hold or be able to obtain an operating engineer's license in the state in which company is located. A graduate engineer in desirable but not necessarily essential. W-562, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## AN OPPORTUNITY

FOR a man of 38 or older, or draft-exempt, who knows packinghouse operations and is able to observe and write about them. Should have high school education, be progressive and adaptable and be able to meet people. Permanent position open to right man which would allow him to advance in any one of several directions on demonstration of ability and industry. W-568, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## CURING FOREMAN WANTED

EXPERIENCED Curing Foreman who will work and be active and knows dry and wet curing and artery pumping for a modern, medium-sized plant in northern Ohio. Life-long job for right man. Give full particulars. W-564, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## BUTCHER WANTED

SLAUGHTER house butcher. Will pay good wages to man who can expertly side rump and split cattle. Steady work guaranteed. Write or wire HARTFORD PROVISION COMPANY, Hartford, Conn.

IMPORTANT Frigorifico Company operating several large modern plants in South America desires contract services of a general manager who, besides administrative ability, must have requisite knowledge and experience of all departments. Ample remuneration, also share stock to suitable applicant. All replies will be treated as strictly confidential. Write first instance to "A" care ROYAL BANK OF CANADA, Montevideo, Uruguay. A WELL ESTABLISHED small sausage plant manufacturing only high grade products needs a good sausage maker and plant manager. Would like for this man to become half owner in the business. Good location. Can sell all you can produce. No competition. Write for particulars. SCROGGIN PRODUCTS COMPANY, Little Rock, Arkansas.

WANTED: Experienced plant superintendent for medium sized packing plant and ice manufacturing. Must have practical experience in all departments with mechanical experience including steam, electric and refrigeration. Address reply personally to JOHN WENZEL COMPANY, 4300 Jacob St., Wheeling, W. Va.

## Men Wanted

WANTED: Experienced and thoroughly capable working sausage foreman to assume full responsibility of manufacturing operations for a most modern eastern plant. Attractive proposition and permanent connection for right man. Draft exempt. We offer \$50 to the first person who recommends the man we hire. W-569, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Working foreman to take full charge of small U. S. Inspected sausage department. Must have complete knowledge of making sausage, also good references to qualify. GENERAL MEAT CO., 2900 N. Broadway, St. Louis 7, Mo.

WANTED: Canned meat salesman with following amongst New York exporters to sell full line of large packers canned and other meat products for export. W-570, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

MAN WANTED: Experienced general plant superintendent for rendering plant in the metropolitan area. Gentle. State age, draft status, experience, salary expected. W-571, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED Smokers. Good pay—steady work and lots of it. Time and half over 40 hours. Day or night. PETERS SAUSAGE CO., 5454 W. Ver-nor, Detroit, Mich.

WANTED: Sausage maker, A-1, thoroughly experienced to take charge of small sausage kitchen in Pennsylvania. Excellent opportunity for right man. W-572, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: for government inspected plant in South. New ownership. Excellent opportunity. Give age, experience, salary expected. Replies confidential. W-573, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Working Foreman to take charge of Pork and Beef kill floor. HOME PACKING CO., Ann Arbor, Mich.

## Position Wanted

WHOLESALE Meat Buyer; age forty; college education; experienced in processing plant management, canning, curing, smoking, bacon slicing and sausage manufacture. Seeking permanent connection with progressive company. W-574, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT Plant Superintendent. Sausage manufacturing a specialty. 14 years' all-around packinghouse supervisory experience—young, exempt. W-566, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Plants for Sale

FOR SALE: Medium-size meat plant, including building; good size meat cooler—small freezing room and up-to-date sausage kitchen with all new equipment, never been used. Curing cooler and cellar. U. S. Inspection—on the Eastern seaboard. W-555, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment Wanted

WANTED: three 100-gallon to 250-gallon capacity, steam-jacketed stainless steel or aluminum kettles. Contact us at once for a quick sale. ROYAL MEAT PRODUCTS COMPANY, 707 Linwood, Kansas City, Mo.

## BONDS FOR VICTORY!

## Plants Wanted

### WILL LEASE OR BUY

We are interested in leasing or buying a small complete packing house unit, just large enough to handle with ease up to 400 hogs per week and 75 to 100 cattle. Must also have sausage operation comparable in size. Or, we will consider a straight sausage manufacturing unit, with cooler space enough to handle pork and beef on a jobbing basis.

We prefer a location in North or Northeast Ohio, in or near either Cleveland or Youngstown. Other locations in Ohio will be considered, however.

Replies will be kept strictly confidential and must be accompanied with a bank reference to indicate your sincerity. Replies will not be given consideration unless they outline all details as to location, trade area covered, type of plant facilities and equipment including delivery trucks, along with price and selling terms.

We are serious and do not want to waste time on speculative offers.

W-560

THE NATIONAL PROVISIONER

407 S. Dearborn St.

Chicago 5, Ill.

PARTY interested in purchasing small or medium size packing house in middle west with government inspection. W-523, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment for Sale

### MEAT PACKERS—ATTENTION!

FOR SALE: 3—Vertical Cookers or Dryers, 19" dia. x 4'10" high; 1—215-CRE Mitts & Merrill Bag; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: Two stapling machines; 1 Acme Model B 300 using CW staples, and 1 Acme Model US using No. 48 staples; 20,000 staples with each machine. These machines were used in connection with the processing and wrapping of smoked meats for about 6 months and are in perfect condition. Address BOX 319, Trenton 2, New Jersey.

FOR SALE: One, 20-HP, 185-lb. bowl capacity, Silent Cutter. "Buffalo" 28-B, Continental motor, ready to run. W-575, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Ham retainers, retainer washing machine; tanks; and miscellaneous sausage machinery. W-576, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Business Opportunities

NOTICE—Do you have beef or veal to be boxed, or beef or veal to sell? Car lots preferred. If you do call or write I. J. REINHARDT, GENERAL MEAT CO., 2900 N. Broadway, St. Louis 7, Mo.

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